

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 101

OCTOBER 7, 1939

Number 15

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THE NATIONAL PROVISIONER

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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and tenderness.

Order from your local Armour Branch House today. Then you *know* you're getting the advantage of the high and uniform quality that Armour standards demand. Careful grading of raw materials and excellence of finished product make Armour's Natural Casings your logical choice.

ARMOUR'S NATURAL CASINGS

ARMOUR AND COMPANY • CHICAGO

THE NATIONAL PROVISIONER

OCTOBER 7, 1939

*The Magazine of the Meat
Packing and Allied Industries*

How Much Do You Pay For UNPRODUCTIVE LABOR?

THE first requirement for effective cost reduction in the meat packing plant—say those packers who have been most successful in increasing operating efficiency—is a careful study of each and every operation in which labor is used. It should be borne in mind that labor which is not productive is wasteful and adds unnecessary cost.

Unproductive labor unquestionably adds much to the unit cost of preparing meat products and is an important reason for the small spread between production costs and selling prices. Despite this fact, however, meat packing and sausage manufacturing plants have given little well-directed thought or scientific study to the problem. Of fifteen packers questioned recently by THE NATIONAL PROVISIONER, not one had any record of the amount of unproductive labor he was paying for each week, or would hazard a guess as to the reduction in unproductive labor attainable through intelligent effort.

Unproductive labor, for the purpose of this discussion, may be defined as labor paid for in processing and manufacturing departments, but which contributes nothing toward actual production or to the quality, appearance, value or salability of products.

Examples of Unproductive Labor

Labor required to truck products from one department to another is unproductive labor. It might be materially reduced in many instances by use of mechanical handling equipment. The time required for a sausage linker to walk from the stuffing table to the cage on which she hangs sticks of linked product, and to walk back to her station again, is unproductive labor. The effort expended in handling hams from a truck onto the boning table is unproductive; if the time required to perform this operation were eliminated or reduced, the ham boners who do this work would be able to turn out a greater production of boned hams.

Reducing the amount of unproductive labor, and the time and distance over which such labor is per-

formed, offers a good possibility for cutting costs and increasing production efficiency. Apparently, too few packers and sausage manufacturers appreciate this fact, since they are giving it so little attention.

Processing operations which appear to be satisfactorily efficient when examined casually sometimes offer surprising opportunities for cutting costs when they are subjected to careful analysis. For example, in an Eastern meat plant equipped with the most modern high speed bacon slicing and wrapping equipment, time and motion studies showed that the average time required to wrap a half-pound of product could be reduced by six seconds through a simple change in procedure. This saving may seem inconsequential, but when it is applied to a day's production it is found to be very much worth while.

Cutting Production Costs

Twelve girls are employed on the bacon wrapping line in this plant. Average production is eighteen 6-lb. cartons per hour per wrapper, or a total of 12,960 half-pound packages per five-hour day. (Bacon room wrapping force also packs frankfurts and other products.) If the time required to wrap each half-pound of product is reduced six seconds, the total saving is approximately 20 hours each working day in this bacon slicing room.

In other words, the same production volume can be turned out with new wrapping procedure with from three to four fewer workers at the wrapping table. This saving is a direct result of reduction of unproductive labor by the wrappers.

A stop watch study of operations at the sausage stuffing table was completed recently in another Eastern plant. The data revealed that by changing procedure and installing simple and inexpensive equipment to reduce the time required for linkers to hang sticks of linked product on the cages, pro-

(Continued on page 34.)

SELECTING THE CHRISTMAS PACKAGE

Many Materials are Available



A MEAT packer or sausage manufacturer seriously intent on promoting sale of his products, at Christmas must start early with a complete program and he must sell this program to retailers. Many who have attempted to garner a share of the billion dollar Christmas business in the past have failed to gain the largest measure of success because they did not follow through in some phase of merchandising.

Perhaps of greatest importance in holiday sales planning is selection of the package. The special package is required to give the shopper the idea of meat for gifts. The complete unit must have holiday eye appeal, it must be practical, and the wrap or package must be of a sort which can be discarded if the products are not sold at Christmas. Above all, the package must look like Christmas and have holiday eye and sales appeal.

Since the product will be in competition with other merchandise and foods, the more distinctive the design is made the greater will be its selling power. It is up to each individual packer or sausage manufacturer to decide just what he wants the package to do and then to lay out his units accordingly.

Wrap as Packer's Greeting

The wrap might well act as a greeting from packer to dealer and consumer. This idea has been used with success in the past and has proved to be an excellent builder of good will.

With poultry so popular during the holidays, the meat dealer is not going to worry a great deal about displaying or pushing meat products. However, if he doesn't feature them, the housewife certainly will not select them. Meat products should receive a share of store sales promotion efforts, but will get it only if they have been adapted to the Christmas merchandising situation.

The logical items to promote at Christmas are ham, slab and sliced bacon, pork sausage, rolled and canned ham, and certain of the larger types of sausage and combination packages of



any of these products. The packer also has an opportunity to push cheese.

Many holiday ribbons, cords, papers, boxes, bands and labels are available, as well as numerous printed holiday designs of transparent cellulose film. Packers who have found the latter product outstanding for their purposes use it extensively for Christmas packages and report satisfactory results.

Transparent wrap has been found particularly adaptable for meats because the colors are eye-appealing. Its glisten and sparkle make the product stand out from other items. It is inexpensive and easy to apply. Re-use containers are popular and much success has resulted from their use.

In very few cases will the packer find it necessary to develop a completely new package. Addition of a printed band or overwrap is all that is needed to attract attention in many cases, and to transform the everyday package from the staple to the gift class. If any of the packages remain unsold after the holidays, the wrap can be removed and the item placed in the regular stock. There is little waste.

When the type of Christmas package has been selected, every effort should be made to promote it to the trade. A deal

might be arranged in which holiday units would be sold to the retailer with displays, streamers and a plan for pushing product sale. A window display might also be suggested.

Enlisting the Dealer's Aid

One packer last year sold a window display idea with enough shredded cellulose film to dress the window and enough transparent cellulose to wrap a quantity of units for display purposes. In any event, it is imperative to get the packages and displays in stores by Thanksgiving and to promote sale of meat products until January 1.

The retailer must be shown his profit if his cooperation is to be secured. A consumer advertising campaign would, of course, aid materially in bringing the meat packer's products before the public as a Christmas possibility and would help in getting retailer support.

No matter what is done, it is not a day too early to start laying plans for Christmas, 1939. Progressive and aggressive operators who follow their Christmas packaging operations through with logical and well-timed promotion are going to assure themselves a nice percentage of the one billion dollars which will be released this December.

HOLIDAY WRAPPER SUGGESTIONS

ABOVE.—A printed transparent cellulose wrapper used for canned hams during the 1938 Christmas holiday season by the Wm. Schludenberg-T. J. Kurlle Co., Baltimore, Md. **AT LEFT.**—A Christmas overwrap design for slab bacon in parchment from the art department of the Cellophane division of E. I. du Pont de Nemours & Co. A book of bacon recipes is attached. Use of a bacon recipe book would be especially timely in 1939, when packers are trying to broaden the demand for bacon.

Convention Program Packed With Valuable Features

WILLIAM S. KNUDSEN, President of General Motors Corporation, will address members of the Institute of American Meat Packers attending the annual dinner of the Institute's thirty-fourth annual convention at the Palmer House, Tuesday evening, October 24.

Mr. Knudsen, who has become widely known during recent years as an after dinner speaker, is outstanding as a leading industrialist. He has been president of General Motors Corporation since 1937, having served the previous four years in the capacity of executive vice president, with supervisory control of all General Motors automobile and body manufacturing activities.

Mr. Knudsen's role as a leading business executive during the past decade has provided background and experience with which he can interpret the changes in trends of modern business activities.

Business Leaders to Speak

Other leaders of American business organizations also will appear during the convention at the Drake Hotel, October 20 to 24.

There has been a great deal of discussion throughout the meat packing industry during the past year on the subject of advertising and merchandising meat. G. F. Swift, chairman of the Institute's committee on public relations, will offer some comments in this connection. Mr. Swift will speak on the Monday, October 23, session of the convention program.

"Some New Developments in Packinghouse Economics" is the subject of a talk to be delivered by Oscar G. Mayer, president of Oscar Mayer & Co. Mr. Mayer, a well-known meat packer, is a former president of the institute. He has been exceptionally close to the problems of the industry as a whole, especially those dealing with the economic factors controlling the activities of a meat packing business.

Awards to Veterans

As a feature of the Institute's Monday morning session, twenty-five and fifty year veterans of the meat packing industry will receive silver and gold buttons. Paul I. Aldrich, editor of THE NATIONAL PROVISIONER, will award the buttons.

W. R. Allen, personnel director of L. S. Ayers & Co., a leading department store of Indianapolis, will speak on "Securing Cooperation from Employees."

VeNona Swartz, research home economist of the Institute of American Meat Packers, will outline some of the developments of the Institute's scientific research work and explain to members

"Why Lard Is a Superior Shortening." In addition to this talk, which is scheduled for Monday afternoon, Miss Swartz will appear on the Chemistry and Operating section program Friday with a talk on how to make good cakes with lard.

Weekend Sectional Meetings

Sectional meetings are scheduled for Friday and Saturday, October 20 and 21. The Operating and Chemistry section programs will be held both in the morning and afternoon on Friday; the Accounting section, on Friday morning; the Sales and Advertising section, on Friday afternoon; the Engineering and Construction section, and the Live Stock section and Sausage division meetings, on Saturday morning.

On the Accounting section program, with G. M. Pelton, chairman of the committee on accounting, as presiding chairman, E. W. Gross of Luer Brothers



G. F. SWIFT



OSCAR MAYER

Packing and Ice Co. will talk on "Benefits Derived from a Newly Installed Departmental Cost Accounting System." Following Mr. Gross, I. J. Lucas of the comptroller's division of Wilson & Co., will discuss "Prorating Overhead Costs and Expenses in the Meat Packing Industry."

Costs to Get Attention

Frederick A. Nymeyer, of Frederick Nymeyer & Co., managing consultants, will outline the functions which the comptroller's division of a meat packing company should perform and discuss the various ways in which that division can aid in management of a company.

The necessity for a meat packer to know his costs and how to use these costs in managing his business will be the subject of a discussion by John A. Lane, comptroller of Armour and Company.

In a discussion on "Are Cost Differences Real?" George M. Lewis, acting director of the Institute's Department of Organization and Accounting, will



CONVENTION DINNER SPEAKER

William S. Knudsen, president of General Motors Corporation and a prominent industrialist, will speak at the annual dinner.

give an analysis of the cost survey made by the Institute during the past year.

In addition to the regular convention programs, Institute members are offered a wide variety of entertainment on this year's convention list of activities.

Convention Entertainment

On Monday evening, a dinner dance and entertainment will be held in the Gold Coast room of the Drake Hotel. Several outstanding acts covering a full repertoire of dancing, music and humor have been scheduled. Don Pedro and his famous orchestra, well known from coast to coast for many appearances on the three major radio broadcasting networks, will furnish music for the program and throughout the evening.

An outstanding violinist, composer and conductor—Richard Czerwonky—will appear on the program of the annual dinner. Mr. Czerwonky has had notable success abroad as well as in this country. He has scored a brilliant success as conductor of the Philharmonic Orchestra.

Exhibits of packinghouse equipment and supplies will be on display in the French, Tower, and Tower Entrance rooms, and corridor on the main floor of the Drake throughout the course of the convention.

TANNERS' COUNCIL TO MEET

A series of round-table discussions on subjects of vital interest to the tanning trade will strike a new note in this year's meeting of the Tanner's Council of America, to be held at the Palmer House, Chicago, on October 19 to 20. Formal addresses by Harold Connett, chairman of the board of the council, and Dr. Peter Drucker, authority on international affairs, will follow the two luncheon meetings of the council.

New Florida Plant Is Modern and Efficient



ONE of the more interesting small meat packing plants placed in operation this year is that of Lykes Bros., Inc., Palm River Road, Tampa, Fla. This company slaughters cattle, hogs, sheep and calves, renders lard and processes inedible products, smokes hams and bacon and manufactures sausage.

Capacity of the new plant is 100 cattle, 500 hogs, 25 to 50 sheep and calves and 10,000 lbs. of sausage per day. Building is one story high with a full basement, in which rendering operations are carried on. Construction is of reinforced concrete with brick curtain walls. Inside walls on first floor are lined with glazed brick. Large areas of the outside walls inclosing processing departments are of glass brick.

Plan Easily Visualized

Accompanying interior and exterior views of the plant will enable the practical packinghouse operating man to visualize the layout readily and the general plan of operation. Details of equipment and processing not readily apparent from a study of these illustrations are described briefly.

Cattle are driven into a built-in knocking pen, gate of which is operated with an electric hoist equipped with limit switch and push button control. After

animal is stunned, gate is raised to the required height, where it stops automatically. When animal slides out of pen switch button is pushed to close gate.

Cattle are shackled on roller bearing shackles, picked up by an electric hoist and landed on the bleeding rail by an automatic landing device. After they have been bled and the head skinned out, carcasses are lowered to the floor, sided and picked up with a dressing bed hoist having automatic landing spreaders. Operations from this point until carcasses are delivered to chill room follow the usual procedure.

A general view of the beef killing room is shown in an accompanying illustration. Equipment visible includes the built-in knocking pen, bleeding rail, skinning beds, beef paunch table equipped with air lift and head truck.

KILLING FLOOR AND HOG RAIL

LEFT.—Cattle killing department. Included among equipment, but not shown, are a paunch trimming table, head flushing stand, V-type cattle head chopping block and cattle head trimming table. Capacity of department is 100 head per day.

RIGHT.—Portion of hog dressing rail in Lykes Bros. plant. No traveling chain is employed. Daily capacity is 500 hogs.

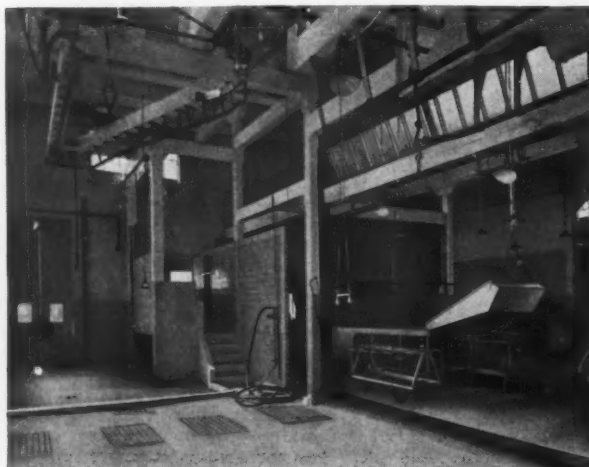
Other equipment in this room includes pluck trimming table, head flushing stand, V-type cattle head chopping block and cattle head trimming table.

Hogs are hoisted from shackling pen by a triangular hoist approximately 22 ft. high and are discharged automatically onto sticking and bleeding rail. Scalding is done in a welded steel tub. Hog dehairer, equipped with mechanically-operating throw-in and throw-out, has a capacity of 125 animals per hour.

Hogs on the overhead rail are moved manually from operation to operation. Viscera is handled on an inspection table equipped with removable stainless steel pans and is separated on a table equipped with a perforated spray pipe and refuse gutter. A section of the hog dressing rail is shown in one of the accompanying illustrations.

Sausage Manufacturing

Principal pieces of equipment in the sausage manufacturing room include a heavy duty grinder, mixer, ice crusher, silent cutter and casing flushing table. These units are illustrated herewith. Each of these machines is equipped with an individual drip-proof ball bearing motor with push buttons and magnetic across-the-line switches. Two air stuffers and stainless steel linking tables are also installed in this room.



PROCESSING DEPARTMENTS

- 1.—All sausage manufacturing machinery is provided with individual motor drive and push button starters. Two stuffers are installed.
- 2.—Smoking and cooking room. Product is handled from sausage manufacturing room on cages. Capacity of sausage department is 10,000 lbs. daily.
- 3.—Inedible cookers at left; blood dryer at right. Cookers are charged from a blow tank. Blood flows by gravity to dryer.
- 4.—Lard rendering equipment. Cooker has a capacity of 6,000 lbs. of fats.

Product is transferred on cages from sausage manufacturing room to smoking and cooking department. Equipment here consists of four smokehouses, two double cooking boxes of welded steel construction, a cabinet cooker, a two-compartment Jourdan cooker and a 100-loaf capacity revolving oven for baking loaves and specialties.

Killing and cutting fats go directly from killing floor and cutting room into the cooker, where they are rendered under a high vacuum. Rendering time for a 6,000-lb. load is approximately 3 hours.

Rendering Operations

After fat is reduced, the lard is drawn down to the discharge door level. Discharge door is then opened and remaining lard and cracklings are dumped into the lard receiving box. Lard is pumped from this box into the settling tank and cracklings are pressed in a low head hydraulic crackling press. After it has settled the lard is clarified and filtered and goes into a receiving tank, from where it flows by gravity to the lard roll.

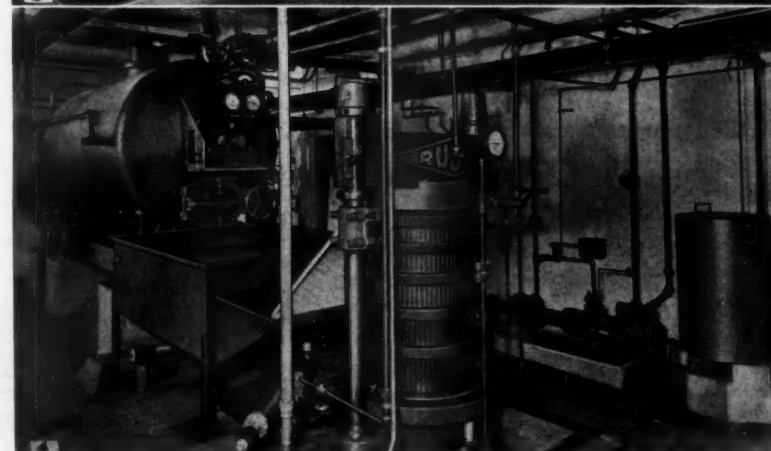
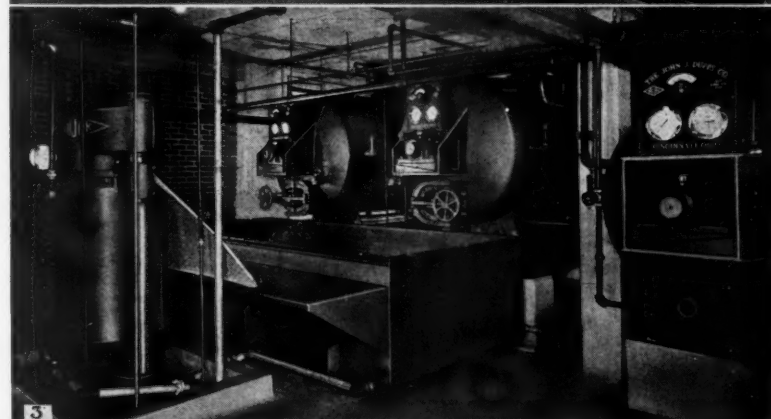
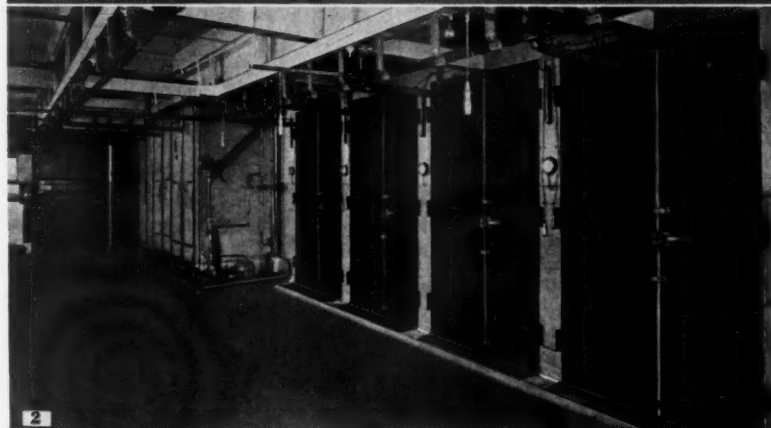
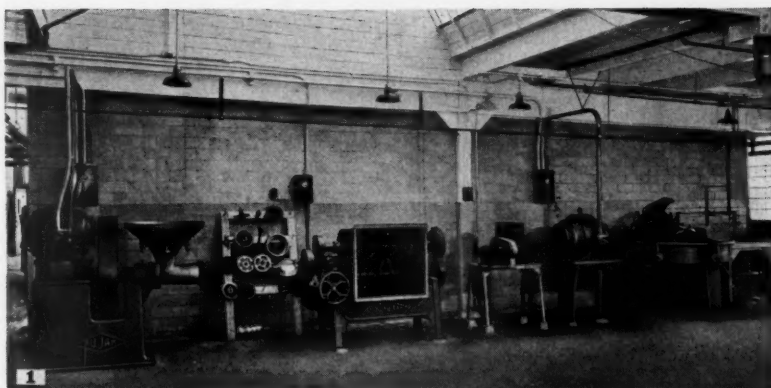
Inedible rendering department is equipped with hasher and washer, two 8,000-lb. fusion welded cookers, blood dryer, blow tank, crackling press, vacuum pumps, etc.

Offal is charged into hasher through a chute leading from the killing floor. Washer is equipped with a cone wringer designed to remove excess moisture from the material before it is dropped into the blow tank. Blow tank holds the exact quantity of material required to comprise a cooker load. Bones from killing floor and boning department are added to cooker after the material has been delivered from blow tank.

Plant was designed by Henschien, Everds and Crombie, Chicago. Equipment, including the Buffalo machines installed in the sausage manufacturing room, was supplied by the John J. Dupps Co., Cincinnati, O.

POLISH MEAT IMPORTS END

Imports of meat from Poland have been entirely cut off as a result of the hostilities in Europe, according to an announcement by the Meat Packers Union of Poland, whose offices are located in New York City.





Taylor ANNOUNCES

NEW INTERNAL MEAT RECORDING THERMOMETER

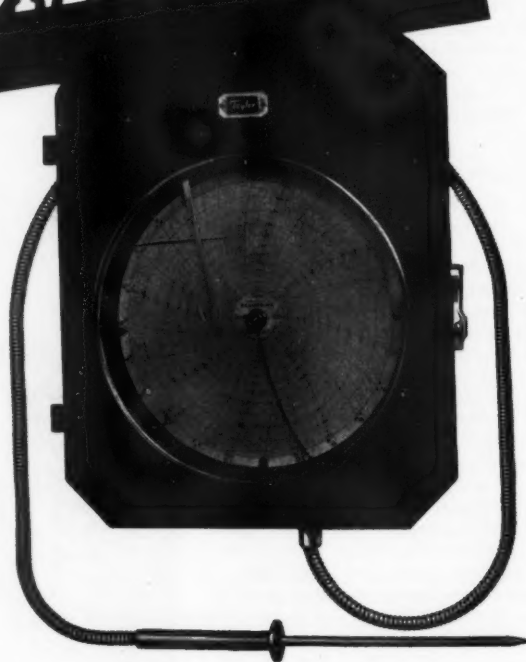
ACCURATELY MEASURES INTERNAL
TEMPERATURE OF MEAT AND RE-
CORDS IT FOR CONVENIENT READING
OUTSIDE PROCESSING ROOM



NO MORE GUESSWORK over important internal meat temperatures during smoking and "Tenderizing" of hams, or during curing and steaming of other meats! No more going in and out of hot rooms—wasting heat, and causing those temperatures to vary. Now you can read the *exact* internal temperature of your meats—conveniently—outside the processing room... with the Taylor Internal Meat Temperature Recorder. And what's more, this instrument will write a minute-by-minute record of the internal temperature... a valuable reference for future processing. (If you want the *room* temperature, simply hang the temperature-sensitive bulb loosely in the room!)

The temperature-sensitive bulb is skewer shaped for easy insertion into the meat. It is made entirely of sanitary, non-corrosive stainless steel. So it cannot harm the meat in any way. The sturdy, flexible capillary tubing and protective armor, conforming to rigid Taylor standards for long life under continuous hard usage, are also made entirely of stainless steel.

And as for accuracy... you can be sure of that! For, like other Taylor precision instruments, this new recorder responds quickly to even the slightest temperature change in the meat.



It can pay you well to learn more about this new money- and time-saving Taylor instrument. And there's no obligation. So write today for more facts to Taylor Instrument Companies, Rochester, N.Y. Plant also in Toronto, Canada. Manufacturers in Great Britain: Short & Mason, Ltd. London.

Taylor

Indicating

Recording • Controlling

**TEMPERATURE, PRESSURE, FLOW
and LEVEL INSTRUMENTS**

SEPTEMBER MEAT TRADE

With the return of more normal supplies of meat and more normal buying habits of consumers, wholesale prices of beef, fresh pork and lamb now have declined from 3 to 41 per cent from the peak levels reached three weeks ago, the Institute of American Meat Packers announced this week.

Wholesale prices of beef have now dropped from 3 to 20 per cent from the peak levels; wholesale prices of fresh pork have declined from 4 to 41 per cent, and wholesale prices of lamb have fallen from 25 to 26 per cent. Wholesale prices of fresh pork also are substantially lower than a year ago; prices of beef, lamb and veal are somewhat above the abnormally low prices of a year ago.

Trends in prices of most classes and grades of live stock were about the same as those of meat, according to the Institute. With the outbreak of hostilities in Europe, prices advanced sharply during the first ten days of September after a drastic reduction in marketings and a sharply increased demand, but declined gradually during the last three weeks as marketings became more normal and demand declined somewhat. However, prices of practically all classes and grades of live stock were still somewhat higher at the end of September than at the opening of the month.

Notwithstanding the very light supplies in the early part of the month, the aggregate production of all meat, according to Institute estimates, was slightly greater than aggregate production during September last year and also higher than production during August, 1939.

Following the outbreak of war in Europe, the demand for American pork and pork products in the United Kingdom increased somewhat. However, about the middle of the month, Great Britain pegged the price of pork products and, since that time, trade in the United Kingdom has been unsatisfactory and shipments to that country from the United States have been curtailed.

SALES CONVENTION BY RADIO

A unique radio broadcast, in which company executives took part in a program primarily addressed to sales representatives from coast to coast, was presented by Swift & Company on September 30 from Chicago, over the Red network of the National Broadcasting Co.

The quarter-hour presentation, used as the opening gun in the company's fall campaign on Brookfield sausage, was known as the "Swift Sales Convention of the Air." Using a conversational slant, the program began by reviewing the accomplishments of the company's salesmen and then outlined plans for the new Brookfield campaign.

O. E. Jones, vice president; G. J. Stewart, vice president; R. H. Gifford,

head of the company's branch house sales; L. O. Alkire, head of the sausage department, and J. A. Revelle, director of the company's general plant sales department, took part in the broadcast. A note of informality was achieved by presenting the speakers as they sat down to a breakfast of Brookfield sausage.

Three similar broadcasts have been used before by Swift & Company, two of which were devoted to Brookfield sausage and the other to Premium frankfurts. Company salesmen throughout the nation gathered around special radios in their branch house and plant sales headquarters on September 30 to hear the program.

UNEMPLOYMENT TAXES

Employers who have not made full payment of their state unemployment contributions for 1937 and 1938 must do so by October 9 to avoid double payment of unemployment taxes to the state and federal governments. While employers were originally required to pay their state taxes for each year by January 30, in order to secure the 90 per cent credit on their federal tax, Congress extended the payment date to October 9. Thereafter the delinquent employer will have to pay both his state and federal tax without securing any credit for the state contribution.

MORRELL VISITORS' BUILDING

Motion picture equipment and a huge photo mural depicting plant operations are two features of the new visitors' building of John Morrell & Co. at the company's Sioux Falls, S. Dak., plant, on which construction work is now in progress. Located south of the plant, the building will be finished in about two months.

Waiting room of the building will measure 25 by 48 ft., accommodating 40 persons comfortably as they await return of the guide for a conducted tour through the plant. The photo mural, work of a prominent Chicago industrial photographer, will show the manifold activities of the plant, beginning with the unloading of livestock and tracing the operations leading to final preparation of meat products.

Before beginning their tour of the plant, visitors will be shown a short motion picture in the new building, which will be interpreted in a talk by the guide. The building will contain washrooms and an alcove fitted with a panel of educational charts illustrating the source of various meat cuts. Basement of the structure is to be of fire-proof construction and will be used for storage of office records.

Construction of the visitors' building was made necessary by the constantly increasing stream of plant visitors. There were more than 10,000 last year.



HERE COME THE PORKERS

Good tasting sausages, back again for the sixty-seventh time, whetting appetites and tickling palates with their peculiarly different flavor.

Year after year Catskill Mountain Pure Pork Sausage are better because they're made from the pick of the best and youngest piggies, seasoned and blended by the same family of experts who have, for almost seventy years, prepared meat delicacies in the Good Old American Way.

FORST'S *Foremost* Catskill Mountain SAUSAGE

Pure Pork Sausage—You'll like the flavor

SOLD ONLY IN STORES WHICH INSIST ON QUALITY

HUMOROUS NOTE IN NEW JACOB FORST ADS

This is a reproduction of the first advertisement in a new series started by Jacob Forst Packing Co., Kingston, N. Y., which will appear in 40 newspapers in New York, New Jersey and Connecticut. The newspaper advertisements will be supplemented by outdoor posters in the company's distribution area.



AS A CRYSTAL-CLEAR PLATE GLASS WINDOW

reveals the beauty of a summer
sunset with undistorted fidelity—
WILSON'S High Test, Pure Food GELATINE
will reveal the quality and color of
your meats



This Gelatine is clarity itself. You can see through it as clearly as through the finest plate glass. Yet it jells firmly to hold your *souse* or *head cheese* and other loaf meats in perfect form—with all the coloring and characteristic markings of the meats revealed perfectly. Its high test strength makes it go farther—you get finest results *at lowest cost*.

Wilson's Gelatine conforms with all Federal and State Pure Food regulations and carries the endorsement of the Council on Foods, American Medical Association. Write for free sample and quotations.

WILSON & CO., Gelatine Dept., U. S. Yards, Chicago, Ill.
Branches in all principal cities



CLEAR AS SPRING WATER

The unretouched photograph above shows a convincing comparison of clarity. One glass contains Wilson's High Test, Pure Food Gelatine. The other contains Pure Spring Water.

Even the penetrating eye of a powerful camera lens reveals no difference. Both are clear as crystal and pure as the Lilies of the Valley. As a matter of fact, clearest, purest water is the "clarity standard" used in the processing of Wilson's High Test, Pure Food Gelatine.

WILSON'S *High Test*
PURE FOOD
GELATINE

PROCESSING POINTS *for the trade*

English Export Cuts

II.

EDITOR'S NOTE.—Making of Wiltshire sides was described in an article in **THE NATIONAL PROVISIONER** of September 30. The following article contains information on processing of other export cuts.

The regular short cut or American cut ham has largely supplanted the long cut ham in the export trade. The hams are cut from the side about 2½ in. from tip of aitch bone. They are trimmed round at the butt, not undercut on the skin side, and shank is cut off in or above the hock joint.

These hams are usually given a sweet pickle cure which differs only from domestic cure (in case of product destined for England) in that sodium nitrate or saltpeter is used instead of a mixed or nitrite of soda cure. They are cured and overhauled in regular way; when pulled they are washed and piled skin side up for draining and drying.

Hams should be piled so that there is free drainage and air circulation about the product. Temperature of the room where hams are held during draining should be 38 degs. F. It will require from 48 to 72 hours to drain and dry the hams properly so that the surface is hard and dry. The hams are passed through a salt box and skin and shank are salted. After tossing to remove surplus salt, the hams are packed in boxes.

Cumberland Sides

Cumberland sides can be made from barrows or from sows which show no indication of seed. The sides should be lean and not too short and chubby; they should be free from skin blemishes such as bruises, cuts, etc. The foot should be cut off at the middle knee joint and neck bone and back bone should be sawed down even with meat. Brisket should be sawed down even with the meat and the ham should be sawed off in the same manner as when making long cut hams. Skirt should be trimmed to ½ in. the full length of rib and fin bones at tail end should be removed where they extend beyond the meat.

Board of Trade specifications for Cumberland sides are as follows:

"Cumberland sides shall be made from nice, smooth selected hogs, after the ham has been taken off. The leg cut off in, or above, the knee joint. The shoulder ribs, neck bone, back bone, skirt and loose fat removed. The breast bone sawed, or cut down, smooth and even with the face of the side. Neatly

trimmed on the belly, and squared on the ham and neck ends."

Cumberlands weighing less than 32 lbs. are pumped as follows:

One stroke (2 oz.) at end of shoulder blade pointing toward neck. This pumping must go right through gristle. One stroke is made in neck between first and second ribs slanting toward jowl, and one stroke is made in shank along bone.

For averages above 32 lbs., the number of strokes is doubled except in case of the pumping in the shank along the bone. Only one stroke is made here. Same pump pickle is used as in curing Wiltshires.

Cumberlands may be dipped in 100 deg. pickle before salting. Sodium nitrate is sprinkled over loin, shoulder and neck. Sides are then rubbed with salt; about 5 to 6 lbs. of salt is used for each 100 lbs. of meat. Shoulders and loins are salted heavily and plenty of salt is used on shanks of shoulders.

The sides are piled criss-cross to make a firmer pack. They should be arranged so that pickle will drain slightly toward loin or back of rib.

Cumberlands are swept practically free of salt after curing and are packed in boxes.

English Bellies

English bellies are mostly 16/20 clear bellies which are selected for firmness and a high proportion of lean. They are square cut on all edges. They should be barrow bellies. Chicago Board of Trade

specifications for English bellies are as follows:

"English bellies shall be made from smooth sides of barrow hogs, after the back has been removed. Sows may be used, however, provided the seed is cut out, and the width of the belly is in proportion to its length. All edges shall be trimmed square and all bones removed. No bellies damaged in scribing shall be classed as standard."

The bellies are carefully rubbed with a mixture of salt, saltpeter and a little sugar. About 6 oz. of saltpeter is used for each 100 lbs. of meat. Cure is distributed uniformly over meat surface, skin side and ends. The bellies are piled as tightly as possible lengthwise without crossing or lapping the pieces. About 4 to 4½ lbs. of salt is used for each 100 lbs. of meat. Bellies are packed with salt in boxes for shipment.

USES FOR CATTLE HOOFS

A Midwestern processor wants to know the best way to utilize cattle hoofs. He writes:

Editor **THE NATIONAL PROVISIONER**:

We have found that cattle hoofs do not mix well with our cracklings. Can they be sold green or made into neatsfoot oil? We also handle a great many calf heads and feet with the skin on. Is there any better outlet for these than the glue stock market?

Black hoofs usually go into fertilizer. They must be thoroughly dried and ground. Sometimes black hoofs, as well as white and striped hoofs, are saved for manufacturing purposes.

Hoofs can be utilized best if they are separated from the shin and knuckle. Hoof ends of the feet are immersed in scalding water for a short time to loosen the hoof so that it can be pinched off. A dehoofing machine is used for this operation in the larger meat packing plants.

The hoofs are washed and placed upon racks and dried. They are then graded into white and striped hoofs and black hoofs. White and striped hoofs in good condition bring a good price. Or, if it is not desirable to make such a separation, all the hoofs can be ground for fertilizer or sold to manufacturers of plaster retarder.

Neatsfoot stock can be made from the shin bones and feet of cattle. The ends of the bones are sawed off and the hoofs pinched off.

Glue stock is about the only outlet for inedible calf heads and feet. Edible feet and heads are often sold in sets after being scalded and the hair thoroughly removed.

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
407 S. Dearborn St., Chicago, Ill.
Please send me reprints on "Buying and Testing Sausage Casings." I am a subscriber to **THE NATIONAL PROVISIONER**.

Name
Street
City

Enclosed find 30c stamp.

Here Comes
Walt Disney's
"PINOCCHIO"
On the Screen in December



...and on
**LIBBEY
SAFEDGE**
PREMIUM TUMBLERS
**NOW... The Biggest Premium
Opportunity Since "Snow White"**

A Walt Disney feature is a national event ...and his newest, "Pinocchio," is scheduled for December. Like Snow White, Pinocchio will become the best-known, best-loved character in America. His pals—Jiminy Cricket, Figaro, Cleo, etc.—will share his popularity.

It's the greatest premium opportunity since Snow White. And Owens-Illinois is ready right now to help you cash in on Pinocchio... with a series of 12 Libbey Safedge tumblers, each decorated in color with a Pinocchio character and a rhyme. It's a double-barreled premium with the appeal of Pinocchio and the utility of Safedge tumblers!

All Pinocchio tumblers carry the trademark of genuine Libbey Safedge Glasses.

Get set now to jump your sales with this sensational Pinocchio series. Tumblers can be used as premium containers for many types of products. Sets of 6 can be used as premiums to force quantity purchases.

Better act now! Call or wire any Owens-Illinois or Libbey Glass Company office today for samples and prices. Owens-Illinois Glass Company, Toledo.

OWENS-ILLINOIS
LIBBEY SAFEDGE
PREMIUM TUMBLERS

INDUSTRY EMPLOYMENT UP

The meat packing industry was one of those recording major employment gains between mid-August and mid-September, according to a report of a special survey by the U. S. Bureau of Labor Statistics recently released by Secretary of Labor Frances Perkins.

Revised index number of employment in slaughtering and meat packing during August was 100.6, the survey reports, compared to an index of 95.7 for August, 1938, and a figure of 100.7 for July, 1939. The August, 1939, pay roll index for the industry was 106.4, as compared to 101.9 for the corresponding period last year and 109.2 for July, 1939. Index numbers are based on the three-year average 1923-25 as 100.

Significance of the meat packing figures is apparent from the fact that the August employment index for all industries surveyed was 96.4 and the pay roll index 89.9.

According to the Secretary's report, American factories hired more than 300,000 additional workers between mid-August and mid-September. "Only about one-third of this increase is attributable to the seasonal rise that takes place at this time of year," the Secretary said.

NEW LIMIT ON HOURS

Packers operating under the federal wage-hour law will be subject to the new limit on hours in the workweek which becomes effective October 24. Beginning with that date, the maximum workweek becomes 42 hours instead of the present 44. Employees working more than 42 hours per week (except during the tolerance weeks granted to the packing industry) must be paid for overtime work at not less than one and a half times the regular rate.

The new maximum workweek will be in effect from October 24, 1939 to October 24, 1940. On the latter date the maximum becomes 40 hours.

A new minimum wage of 30 cents per hour will also be in force after October 24, 1939. The present minimum wage under the law is 25 cents an hour.

There have been no developments recently in connection with the wage-hour administrator's interpretation of the application of the packing industry's tolerance weeks. A bulletin issued by the administrator (see page 10 of THE NATIONAL PROVISIONER, September 2) narrowed the exemption to include only employees engaged in handling livestock, slaughtering, dressing and skinning the animals.

SAND BURR CAUSES INFECTION

An employe handling sheep skins pricked his finger on a sand burr. He failed to report the accident and an infection followed. No accident is too trivial to receive first aid treatment.

MEAT TARIFF CUTS OPPOSED

In a written brief filed with the Committee for Reciprocity Information, the National Cooperative Milk Producers Federation, which represents 350,000 dairy farmers, is opposing any form of tariff concession to Argentina on casein, cheese, preserved or cured beef and veal, cattle hides and skins, flaxseed, linseed or flaxseed oil, tallow, oleo oil, and oleo stearine, according to a recent statement by C. W. Holman, secretary. The federation is also opposed to any agreement to lower or bind duties or bind excise taxes on these products against increase, Mr. Holman declared.

The U. S. Department of State recently announced its intention of negotiating a tariff bargain with Argentina (see THE NATIONAL PROVISIONER of September 2, page 16) and included several meat industry products among articles on which it was prepared to make concessions. Public hearings will open on October 16.

The interest of dairy farmers in preserved and cured beef and veal, cattle hides and skins, Mr. Holman stated, arises from the fact that approximately 40 per cent of the cattle and calves slaughtered annually in the United States come from dairy herds. The federation contends that dairy farmers' substantial incomes from this source would be lowered materially and their sales outlets reduced if tariff concessions on imports of these products from the Argentine are placed in effect.

The fats and oils on which the federation protests any tariff changes are produced extensively in the United States, Mr. Holman noted. Practically all of the supply of these fats and oils, except for oil-bearing flaxseed, is domestically produced.

In connection with its protest against tariff concessions to Argentina, the National Cooperative Milk Producers' Federation reiterated its stand against the inclusion of any "sanitary convention" in the proposed agreement. The federation believes there may be a possibility of reopening negotiations to modify the quarantine imposed by the Department of Agriculture in 1927 against importations of animal products from the Argentine.

WEIGH DOG FEED STANDARDS

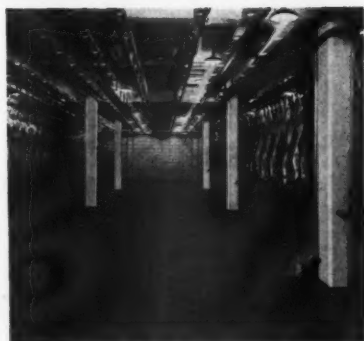
Under an amendment to the feeding stuffs law of the state of Pennsylvania, which became effective on September 1, the state secretary of agriculture has been empowered to establish rules and regulations setting up definitions and standards for concentrated feeding stuffs, including dog feed. Standards will become effective 90 days after their promulgation by the secretary.

Upon completion of present studies being conducted by the department of agriculture, the proposed standards are to be submitted to an open hearing for discussion by dog food manufacturers and other interested persons.

PLANT of the Krey Packing Company, St. Louis, Mo., built in 1929 and insulated throughout with Armstrong's Corkboard.



GOOD AS NEW Is This 10-Year-Old Armstrong Job



BEEF COOLER of the Krey Packing Company plant, where constant low temperature is safely guarded on all sides by Armstrong's Corkboard Insulation.



IN THIS FREEZER ROOM, Armstrong's Corkboard has efficiently held low temperatures for Krey Packing Company during the ten years since it was completed.

... efficient corkboard in Krey plant is good for many more years of dependable service

IN 1929 the Krey Packing Company of St. Louis, Mo., built the plant shown here. The cold rooms were adequately insulated with Armstrong's Corkboard. Today, after ten years' service, this dependable insulation is still efficient, ready to guard low temperatures for many more years!

Armstrong's Corkboard has high moisture-resistance, which helps this insulation to keep its efficiency through years of severe service. Many corkboard installations made fifteen, twenty, and over thirty years ago are still in daily service.

Let Armstrong's Contract Service help you plan and install low temperature insulation, either for new construction or remodeling. Experienced engineers and skilled workmen assure you of proper installation by the use of modern methods and first quality erection materials and finishes.

We shall be glad to send you samples and complete file information about Armstrong's Corkboard for cold storage work. Write to Armstrong Cork Co., Building Materials Division, 952 Concord Street, Lancaster, Pa.



Armstrong's CORKBOARD INSULATION

UP and

DOWN the MEAT TRAIL

Executive Changes Announced at Wilmington Provision Co.

Mark P. Brown was announced as vice president of the Wilmington Provision Co., Wilmington, Del., following a recent board of directors' meeting at which several personnel changes were made. He fills the post left open by the resignation of George A. Casey. Mr. Brown has been associated with the Wilmington firm for 27 years, having served since 1920 as treasurer.

Max Matthes will continue as president of the company. Conrad Rechsteiner, jr., secretary for the past 15 years, succeeds Mr. Brown as treasurer, while John S. Kowaleski, former assistant secretary, has been made secretary.

Albany Packing Wipes Out Preferred Dividend Arrears

The last preferred dividend arrears of the Albany Packing Co., Albany, N. Y., were cleared away last week when the board of directors voted two quarterly dividends of \$1.75 each on the company's preferred stock—one regular payment and one for arrears.

Stockholders will receive \$35,000

under the payment, and the packing company's dividends will be placed on a current basis for the first time since 1930. The action also makes possible resumption of dividends on the common stock.

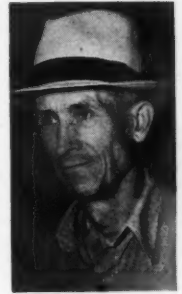
Wilson C. Codling, vice president, reported that the company's business had been "very satisfactory" recently, and that volume had been comparable to that of 1930-31. Development of the company has been aided the past two years by expansion of its distribution territory. Capital of the concern consists of \$1,000,000 in preferred and \$1,000,000 in common stock.

Extra Dividend Declared by Rath Packing Co. Directors

An extra dividend of 33 $\frac{1}{3}$ cents has been declared by the board of directors on the common stock of Rath Packing Co., Waterloo, Ia., payable on October 25. A regular quarterly dividend of the same amount was paid October 2. Declaration of the extra dividend brings total payments for 1939 to \$1.66 $\frac{2}{3}$, the same amount as was paid by the packing company during the preceding 12-month period.

Another John Morrell Man Joins the 50-Year Group

Joseph R. Johnson has completed 50 years of service in the meat packing industry, all of which was spent with John Morrell & Co., Ottumwa, Ia. Mr. Johnson joined the company in 1889, at the age of 14 years. He was assigned to the refinery, which at that time had three workers. From there he went to the cooper shop, where he remained for 23 years. In 1922 he went to the car repair department as a car carpenter and has been there ever since. He has seen many changes, not only in the Morrell plant but in the entire meat packing industry and is fond of reviewing them. Mr. Johnson is a recipient of the gold button and 50-year certificate awarded by the Institute of American Meat Packers.



J. R. JOHNSON



TRIBUTE TO MASTER SALESMEN

R. H. Gifford, manager of Swift & Company's branch house sales department, is given a giant golden key by Charles C. Green, director of promotion for the New York World's Fair. The key was accepted by Mr. Gifford on behalf of more than 200 Swift salesmen and sales managers, each of whom received a golden lapel key and a trip to the fair for having achieved the greatest increase over quotas for a six months' period. The winners were guests of the company for three days at the fair.

Chicago News of Today

Elmer E. Keebler, owner of the Keebler Engineering Co., Chicago, manufacturers of a general line of packinghouse equipment, died on October 3 after collapsing in his automobile as the result of an internal hemorrhage. Mr. Keebler was 46 years of age and had been engaged in the packinghouse equipment line more than 30 years. The business will be carried on under management of John Keth, who was Mr. Keebler's engineering assistant.

Dave Feldenheimer, former prominent broker in New York City, visited friends in Chicago this week.

Among the week's visitors in Chicago was Herman Schmidt, president, Cincinnati Butchers' Supply Co., Cincinnati, O.

Jay C. Hormel, president, Geo. A. Hormel & Co., Austin, Minn., whose observations on neutrality have recently received nation-wide notice, was in Chicago this week.

Alexander and Elliott Meddin, of Meddin Bros., Savannah, Ga., visited trade interests in Chicago this week. Alexander Meddin is president of the company.

R. C. Pollock, general manager of the National Live Stock and Meat Board, appeared recently on the luncheon pro-



DISPLAY VIEWED BY 300,000 EXPOSITION VISITORS

It is estimated that 300,000 visitors at the Eastern States Exposition, Springfield, Mass., saw this interesting display of sausage and ready-to-serve meats in natural casings. The display, staged by the National Sausage Casing Dealers Association in conjunction with an exhibit by the National Live Stock and Meat Board, was in charge of Lyle W. Jones of the association.

gram of the Chamber of Commerce of Kansas City, Mo., where he spoke on the subject, "Factors Affecting the Advancement of the Live Stock and Meat Industry." He later attended the Dairy Cattle Congress at Waterloo, Ia., where an exhibit by the Board was on display.

New York News Notes

C. V. Buckel, refinery department, Swift & Company, Chicago, was a visitor in New York last week.

Vice president Paul Smith, Swift & Company, spent some time at the plant of the United Dressed Beef Company.

William Kul, assistant to R. W. Earley, meat broker, 259 West 14th st., New York, and Miss Pauline Polmon were married on October 7. The couple will reside in the city after a brief honeymoon.

Countrywide News Notes

In a neutrality poll conducted by the Kansas City Star, 732 of 916 employees voting at the Kansas City plant of Wilson & Co. expressed determination to stay out of war unless attacked by a foreign power. The balloting was carried out under direction of W. J. McMahon, superintendent of the plant.

Reynolds Packing Co., Memphis, Tenn., paid 23½¢ per lb. for the grand champion calf of the recent Obion County fair at Union City, Tenn., in a livestock sale that closed the fair. This

was four cents above the price paid last year. The 112 calves in the show sold at an average of 10¢, going mostly to the Memphis Packing Co. and the Kennett-Murray livestock buying service.

T. W. Jernigan is now representative for the Krey Packing Co. in the company's Union City, Tenn., territory. He succeeds the late W. H. Forrester.

Death of Jacob G. Leser, president of the Butchers and Packers Supply Co., occurred on September 30 at his home in Milwaukee, Wis. Mr. Leser was a director of the Butchers and Packers Association and had lived in Milwaukee most of his life.

Friends and employes of Herman W. Schmidt, veteran wholesale and retail meat dealer of Hoboken, N. J., recently surprised him with an informal dinner on the occasion of his fiftieth anniversary in business. Mr. Schmidt received a gold plaque from his employes and a number of congratulatory telegrams from friends and business associates.

Eugene Stolz, for many years a sausage manufacturer at Chattanooga, Tenn., died on September 27 at the age of 67. A native of Germany, Mr. Stolz came to America when 17 years old, moving to Chattanooga in 1896.

Grand champion steer of the recent Iowa State Fair, Des Moines, Ia., in the 4-H club division, was purchased by John Morrell & Co. for 50¢ per lb., the total amount being \$565. The company also bought a number of sheep and baby beeves at the fair.

A new sausage department and new

(Continued on page 34)

In the News 40 Years Ago

(From The National Provisioner, October 7, 1899.)

Those who shook their heads at tempting offers of buyers and pointed to a better price for oleo oils, stearine and tallow, now have reason to congratulate themselves on the present high market for these products. Oleo oil, which sold down as low as 5½¢ not so long ago, and at 6¼¢ in July of last year, is now worth 10½¢, with strong demand both in this country and abroad. Stearine, which last year sold for 5¢, has advanced to 8¢ paid and to 8½¢ asked. Tallow in 1898 brought only 3½¢, while it is now held at 5½¢. The startling, but nevertheless gratifying rise in the market price of these products is because of their higher commercial value due to the scarcity of fat cattle and the increased consumption of oleo in this country and in Europe.

Michael Cudahy was in New York City during the week to see the international yacht races and other things. He was the guest of Sir Thomas Lipton aboard the Erin.

In the News 25 Years Ago

(From The National Provisioner, October 10, 1914.)

Talk of great business opportunities due to the war seems to have been overdone in some instances. Widespread public interest in the Latin American commercial opportunity as developed by the European disturbance is being followed by so much misconception of the real trade and economic conditions obtaining in that area, that director general John Barrett of the Pan-American Union in Washington has found it necessary to sound a note of caution and warning. Cable reports emphasize that what is needed in Latin America is not so much a supply of the manufactured products, as money, loans and advances, credits on purchases, and markets for raw products which usually go to Europe. The war, while greatly lessening the sources of Latin American imports and the markets for exports, and opening a correspondingly greater opportunity to United States exports and imports, has so crippled Latin American financial resources and commercial machinery that it must require several months or a year before conditions can readjust themselves and permit results that many United States business men expect immediately, warns Mr. Barrett.

Jeremiah Dunlevy, president of Dunlevy & Bro. Company, Pittsburgh, Pa., the well-known meat packing concern, died at his home on October 5, at the age of 82 years. Mr. Dunlevy was a native of Pittsburgh and had been actively identified with its interests in many ways for many years.

The new Armour plant in South America, which it is claimed will be the most modern and up-to-date plant in the world, is rapidly nearing completion. It is called Frigorifico Armour de la Plata, and is located at La Plata, Argentina.



Locker Plants Thrive

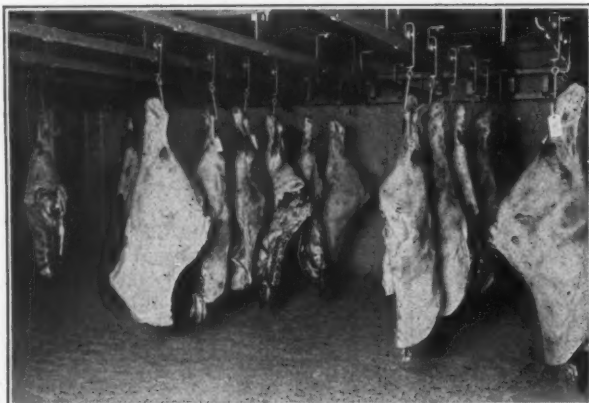
with 
Refrigeration

because Frick installations have built into them experience in the storage of foods dating back more than 50 years,



Knickerbocker Lockers and Frick VW Cooling Coils in a Typical Installation.

Below: Meat in the Holding Room of a Frick Locker Plant.



PLUS the last word in modern equipment. Find out what Frick ammonia compressors, quick freezers, special room coils, Knickerbocker lockers, and automatic controls can do for you. Enjoy the power savings made by Frick booster compressors on low-temperature work.

A copy of Ice and Frost Bulletin 145, describing Frick locker plants, is yours for the asking. Write today to

WAYNESBORO, PENNA. U.S.A.
FRICK CO.
DEPENDABLE REFRIGERATION SINCE 1882

Which do You Need?

We use low-speed G-E synchronous motors.

For us, high-speed G-E synchronous motors are better.

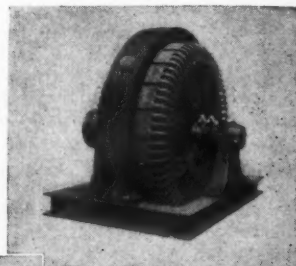


EACH user of synchronous motors has requirements which may vary from those of every other user. Yet each can be supplied with exactly the type he needs by General Electric, whose 45 years of experience in manufacturing synchronous motors is reflected in the high operating efficiency of G-E electrical equipment.

G-E low-speed synchronous motors have ample starting torque and running torque, draw low starting current, are quiet in operation, and have high efficiency over the entire operating range. Their simple mechanical construction facilitates installation and results in reliable operation throughout years of service.

G-E high-speed synchronous motors operate at unity or leading power-factor, depending on design. This improves voltage regulation, releases generating capacity, and raises plant power-factor, and can substantially reduce power bills.

For further information, ask your nearest G-E representative, or write General Electric Company, Schenectady, N. Y.



Form A1—Coupled, pedestal-type, low-speed G-E synchronous motor



Form EL—High-speed G-E synchronous motor



GENERAL  ELECTRIC
011-541

REFRIGERATION and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 38

Ammonia Fittings

CONNECTING ammonia pipe flanges are of tongue and groove type, with an inserted gasket. Two-hole oval flanges are used on pipe up to the 1½-in. size, although practice differs, some manufacturers making nothing smaller than 4-hole square flanges for the smaller sizes as a matter of safety. Oval flanges are used only on the low pressure side of the system. Four-hole flanges for low pressure sides are employed up to a 5-in. size. On high pressure work, round flanges containing six or more bolts should be used. Flanges come in pairs and are designated as flange unions or more commonly, companion flanges.

Ammonia valves and fittings are tested under water with 300 lbs. per sq. in. air pressure. This determines their suitability for commercial use.

The increasing use of welding for the assembly of refrigeration piping has created a demand for fittings of 2 in. and under. Many meat plants do not weld lines of 1 in. and under. Forged steel socket welding fittings have been especially designed for such service. They are easy to use, compact and strong. The deep socket in these fittings provides liberal come and go in the assembling of pipe. When the pipe butts against the inside shoulder of fitting, free, uninterrupted flow of refrigerant is assured.

Relief Valves

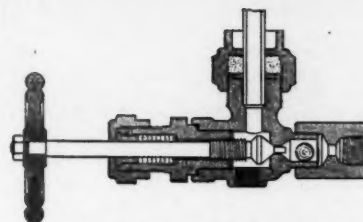
Elbows, 45-deg. ells, tees and crosses of the standard variety are available in flanged or screwed styles. Special header tees and ells screwed on one end and flanged on the opposite end are also made. Long sweep ells are procurable and recommended because of their decreased frictional resistance on both gas and liquid transmission. Return bends, used on atmospheric condensers and direct expansion piping, eliminate square end construction and additional

joints, which are always a possible source of leaks.

Relief or pop valves are a subject of real concern. All codes and ordinary operating safety measures require that pressure vessels, condensers, shell coolers, receivers and compressor cylinders be provided with them. They afford protection against excessive pressure and consequent violent rupture of the apparatus.

The valve is spring loaded and its strength is calibrated against a master gauge. The relief pressure is stamped upon the steel body of the valve, and very often a steel tag affixed to it designates the popping pressure. Springs are fabricated from spring steel. Higher grade valves have the springs cadmium plated or dipped in lead so they will not rust and lose their strength or even fail to relieve at all.

A shut-off valve is not permitted be-



Gauge Glass Assembly

Safety ball, which prevents loss of ammonia in the event the glass breaks, is shown.

tween any relief valve and the vessel the latter protects. When a pop valve opens, scale and dirt lodge on the stainless steel seat and usually prevent the valve from reseating tightly. For this reason it is becoming good practice to install pop valves in duplicate. They are connected to a three-way cock which is grease packed so that leakage of the cock is prevented. A pointer indicates which side of the cock is open.

Safety valves are rated according to size of diameter as specified in city codes. The Chicago city code requirements, which are a basic standard, will be discussed in a later lesson.

Use of Check Valves

Check valves are used on the discharge line of the compressor. They prevent a backflow of gas from condensers into the discharge valves of the compressor. Any reversal of flow from the condensers caused by stuck or fouled valves, or rupture of a compressor head, is thereby prevented. A by-pass is built into the check valve so that it can be raised manually when a pump-out is required. Check valves can be very noisy unless cushioned by the use of a dashpot and piston equipped with oil rings.

Gauge cocks are used on shell and tube condensers and are a necessity on all liquid receivers. They are subjected to high pressure and are made from cold drawn or forged steel. The lower gauge cock is seated deeper than the upper, so that the glass can be inserted between the two. Guard rods or perforated metal shields provide protection from shattering of glass in case of accidental breakage. Further protection is provided by a steel ball. This seals the discharge opening by virtue of the pressure of the outflowing liquid or gas, which forces the ball tightly against a seat should the glass be ruptured.

Only the best of gauge glasses are used. These must be able to withstand a working pressure of 300 lbs. High pressure steam service glasses are suitable.

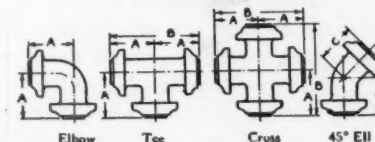
Suction line stop valves are ordinarily

GENERAL DIMENSIONS OF SCREWED FITTINGS
(Vilter Mfg. Co.)



Size	Drop Forged				Cast Semi-Steel
	Elbow	Tee	45° Elbow	Cross	
1/8"	3/16"	3/16"
1/4"	3/16"	3/16"	3/16"
3/8"	1 1/8"	1 1/8"	3/8"
1/2"	1 1/8"	1 1/8"	3/8"
3/4"	1 1/8"	1 1/8"	1 1/8"
1"	1 1/8"	1 1/8"	1 1/8"
1 1/4"	1 1/8"	1 1/8"	1 1/8"
Cast Semi-Steel					
1 1/2"	2 1/8"	2 1/8"	2"	2 1/8"	2 1/8"
2"	2 1/8"	2 1/8"	2 1/8"	2 1/8"	2 1/8"
2 1/2"	3 1/8"	3 1/8"	2 1/8"	3 1/8"	3 1/8"
3"	3 1/8"	3 1/8"	2 1/8"	3 1/8"	3 1/8"
3 1/2"	4"	4"	3"	4"	4"

GENERAL DIMENSIONS OF FLANGED FITTINGS
(Vilter Mfg. Co.)



Pipe Size	A	B	C	Pipe Size	A	B	C
1/8"	3 3/8"	6 3/8"	2 1/4"	3 1/2"	6 3/8"	13 1/4"	4"
1/4"	3 1/4"	7"	2 1/4"	4"	6 3/8"	13 3/8"	4 1/4"
3/8"	3 3/8"	7 3/8"	3"	5"	7 3/8"	15 3/8"	5"
1"	4 1/8"	8 1/8"	3 3/4"	6"	9"	18"	5 1/2"
1 1/4"	4 1/8"	9"	3 3/4"	8"	10 3/8"	21 1/8"	6 1/8"
1 1/2"	4 1/8"	9 3/8"	3 3/4"	10"	12 3/8"	24 3/8"	7 3/8"
2"	5 1/8"	10 3/8"	3 3/4"	12"	13 3/8"	27 1/8"	8 3/8"

used as protection against continued outflow of gas from the low side of the plant in the event that cylinder head is ruptured. This is an additional safety precaution required on compressors of large tonnage by city codes. The stop valves are manually operated by chains from some vantage point outside the engine room.

Liquid strainers, scale traps and back pressure valves, together with automatic expansion valves, will be considered separately. All of these appliances have their particular application, but the general requirements for strength and safety follow those previously described for ammonia fittings and valves.

The accompanying tables showing general dimensions of flanges and fittings will be helpful when making piping layouts and estimating the number of fittings required for the job.

EDITOR'S NOTE.—Lesson 39 will discuss the proper temperatures for the storage of meat products.

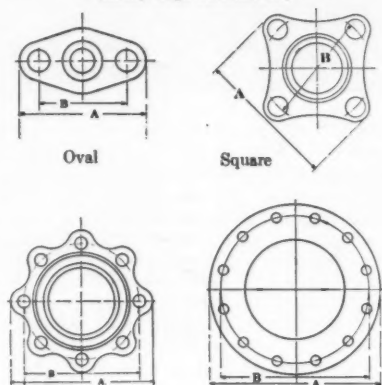
LOCKER PLANT NOTES

Firm known as Food Freezers, Inc., Los Angeles County, Calif., has been organized by Ann Dee Edwards, Ann Loebes, Frank A. Kastroch, Bernice L. Gray and Marie E. Savage.

William C. Christiansen has installed refrigerated food locker plant on East Main st., Lowell, Mich.

DROPPED FORGED STEEL AMMONIA FLANGES

Tongue and Groove—for 500 Lbs. Working Pressure (Henry Vogt Machine Co.)



Size, In.	Shape	No. Bolts	Diam.	Length	Outside Diam.	
					Flange	Bolt Circle
1/4	Oval	2	1 1/2	2 1/2	3 3/4	2 3/4
1/2	Oval	2	1 1/2	2 1/2	3 3/4	2 3/4
3/4	Oval	2	1 1/2	2 1/2	3 3/4	2 3/4
1	Oval	2	1 1/2	2 1/2	3 3/4	2 3/4
1 1/4	Square	4	2	2 1/2	5 1/4	4
1 1/2	Square	4	2	2 1/2	5 1/4	4
2	Square	4	2	2 1/2	5 1/4	4
2 1/2	Square	4	2	2 1/2	5 1/4	4
3	Square	4	2	2 1/2	5 1/4	4
3 1/2	Square	4	2	2 1/2	5 1/4	4
4	Round	8	3	3 1/4	8 1/2	7 1/2
5	Round	8	3	3 1/4	8 1/2	7 1/2
6	Round	12	3	3 1/4	8 1/2	7 1/2
8	Round	12	3	3 1/4	8 1/2	7 1/2
10	Round	16	1	5 1/4	17 1/2	15 1/4

PACKER AND FOOD STOCKS

Price ranges of listed stocks, October 4, 1939, or nearest previous date:

	Sales	High.	Low.	Close.	
				Oct. 4.	Sept. 27.
Amal. Leather...	2,700	2 1/2	2 1/2	2 1/2	3
Do. Pfd.	500	17	17	17	19
Amer. H. & L. ...	7,800	6 1/2	6 1/2	6 1/2	7 1/2
Do. Pfd.	300	38	38	38	41
Amer. Stores ...	600	12 1/2	12	12	12 1/2
Armco Ill.	14,600	6 1/2	6 1/2	6 1/2	7
Do. Pr. Pfd. ...	300	50 1/2	50 1/2	50 1/2	52
Do. Pfd.	200	60	60	60	65
Do. Del. Pfd. ...	300	102	101 1/2	102	100
Beechnut Pack.	110
Bohach, H. C.	3
Do. Pfd.	270	21	21	21	21
Chick. Co. Oil. ...	400	14	14	14	14 1/2
Childs Co.	1,400	6 1/2	6 1/2	6 1/2	6 1/2
Cudahy Pack. ...	700	16	16	16	17
Do. Pfd.	60	67 1/2	67 1/2	67 1/2	68
First Nat. Strs. ...	1,200	45	44 1/2	45	43
Gen. Foods ...	15,000	40 1/2	39 1/2	39 1/2	41 1/2
Do. Pfd.	500	109 1/2	109 1/2	109 1/2	110
Glidden Co. ...	6,900	18 1/2	18 1/2	18 1/2	19
Do. Pfd.	700	3 1/2	3 1/2	3 1/2	3 1/2
Gobel Co.	126 1/2
Gr. A&P 1st Pfd.	100
Do. New ...	50	98	98	98	100
Hormel, G. A.	29
Hygrade Food ...	500	2 1/2	2 1/2	2 1/2	2 1/2
Kroger G. & B. ...	3,400	25 1/2	25 1/2	25 1/2	25 1/2
Libby McNeill ...	2,900	7 1/2	7 1/2	7 1/2	8 1/2
Mickelberry Co. ...	150	3	3	3	3
M. & H. Pfd. ...	70	3 1/2	3 1/2	3 1/2	3 1/2
Morrell & Co. ...	400	45	44	44	45 1/2
Nat. Ten ...	1,900	3 1/2	3 1/2	3 1/2	3 1/2
Proc. & Gamb. ...	3,800	62 1/2	61 1/2	62	61 1/2
Do. Pfd.	90	115 1/2	115 1/2	115 1/2	115
Rath Pack. ...	100	36 1/2	36 1/2	36 1/2	36
Safeway Strs. ...	4,800	41 1/2	41 1/2	41 1/2	41
Do. 5% Pfd. ...	200	104	104	104	102 1/2
Do. 6% Pfd. ...	210	110	110	110	110
Do. 7% Pfd. ...	60	112 1/2	112 1/2	112 1/2	112
Stahl Meyer	2 1/2
Swift & Co. ...	8,500	22	21 1/2	21 1/2	23
Do. Intl. ...	3,600	32	31 1/2	32	32 1/2
Trum Fork	8 1/2
U. S. Leather ...	2,400	8 1/2	8 1/2	8 1/2	9 1/2
Do. A. ...	3,800	12 1/2	12	12 1/2	14 1/2
Do. Pr. Pfd. ...	100	67	67	67	65
United Stk. Yds. ...	500	2 1/2	2 1/2	2 1/2	3
Do. Pfd.	400	7 1/2	7 1/2	7 1/2	7 1/2
Wesson Oil ...	1,300	24	23 1/2	24	26
Do. Pfd.	500	64	64	64	67 1/2
Wilson & Co. ...	10,300	5 1/2	5 1/2	5 1/2	6 1/2
Do. Pfd.	900	50 1/2	50 1/2	50 1/2	53

FINANCIAL NOTES

Burns & Company, Ltd., Montreal, large Canadian packers, report earnings for the first six months of 1939 considerably below those in the corresponding period of 1938. The decline was attributed to the decrease in volume of hogs available in the West. Notable improvement in volume of hogs available and in business conditions is reported for the past six weeks, due to a generally good crop throughout the prairie provinces.

Directors of United Stock Yards announce a dividend of 17 1/2¢ on the preferred stock of the corporation, payable October 16. Books close October 7.

ARTIFICIAL RESPIRATION

In studies carried out under the direction of the Harvard Medical School, it has been indicated that as high as 70 per cent of the victims of electric shock recover when artificial respiration is started within three minutes after the shock. If artificial respiration is started after four minutes, case studies indicate the recovery rate drops to 58 per cent.

This research brought out the fact that continued artificial respiration for an extended period is necessary. No person should be pronounced dead until 12 hours of artificial respiration have been tried or rigor mortis has set in.



Act now to get a larger margin of profit from the big 1939 pig crop. Reduce shrink and improve the quality of your product. Modernize your smoking operations. Air Condition your smoke houses. Regulate temperature—humidity—smoke density—air circulation automatically with Powers control.

Check these profit making advantages: A better and more uniform color and flavor of product. A cleaner and

more salable product. No soot, grease or fly-ash to spoil eye and appetite sales appeal. Exact records obtained with Powers Recorder-Controllers help to prevent over-shrink and give you greater uniformity of product.

Write for estimate. The Powers Regulator Co., 2715 Greenview Ave., Chicago, Ill.—Offices in 47 Cities—48 years of Temperature and Humidity Control.

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(ADVERTISEMENT)

Reduced Hog Runs Strengthen Lard Futures and Pork Cuts

Firmness at midweek follows earlier decline—Cash lard trade quiet; demand barely steady at New York—Hog prices fluctuate during week.

PORK products and lard futures continued on the downward path during the early days of the week, but firmed somewhat at midweek as the hog runs slackened materially. Green meats seemed to have reached fairly steady positions in the carlot market and fresh pork cuts were slightly higher.

LARD

After an upturn over the weekend, lard futures declined sharply in the Chicago market on Monday. Weakness in hogs and grain and delivery of 11 lots were features. There was a total of 35 lots delivered on Monday. The market was easy Tuesday on selling following tenders of 10 contracts; favorable stocks report was a strengthening factor. Bullish hog news helped lard at midweek, but prices fluctuated narrowly. Lard advanced Thursday on strength in cotton oil, hogs and grains. Selling was scattered. Lard closed Thursday at 5@10 points under the preceding Friday.

Cash trade in lard was reported to have been rather quiet this week. Cash lard was quoted on the Board of Trade Thursday at 6.50 nominal and loose at 6.10 asked. Last Friday's quotations were 6.62½ for cash and 6.30 for loose. Two tanks loose lard sold during the session Thursday at 6.10; another tank sold outside at 6.15.

Demand was fairly good but the market was barely steady at New York. Prime western was quoted at 6.95@7.05c; middle western, 6.95@7.05c; New York City in tierces, 6½@6¾c, tubs, 7@7¼c; refined continent, 7¼@7½c; South America, 7¼@7½c; Brazil kegs, 7½@7¾c, and shortening in carlots, 10c, smaller lots, 10¼c.

HOGS

The Chicago hog market was a mixed affair this week. Prices continued their decline in the first two days, but firmed as hog supplies dried up throughout the West. Monday's market was weak with declines of 25@35c from the preceding Friday; top was at \$7.05 compared with \$7.40 on Friday. Low top for the week was \$7.00 on Tuesday and average was \$6.45 on that day. The advance continued Thursday with the top going to \$7.25. Receipts at 11 markets for the first four days of the week were 202,000 head, or 66,000 less than a week ago, 47,000 less than a year ago and 5,000 less than two years ago.

CARLOT TRADING

After a sharp and general decline of ¼@2c in green and cured product, the

market had a little better tone late this week on the advance in hogs and the reduction in receipts. A bottom appeared to have been reached for some product. Light green regular hams were very weak with little demand and a considerable volume of offerings. These weights were shut out of the export market after the outbreak of the war; this week's declines carried the 8/10 down to 13c, a 2c drop from last Friday, and the 10/16 to 12½c, a 2½c fall. Heavy green regulars were relatively steady and lost only ¼@½c this week. S.P. regulars were quoted nominally 2c under last Friday; heavies were unchanged.

Light green skinned hams were 1@1½c lower and balance of list was ½@¾c off. There was some movement of green skinned hams at the list. There was more interest in green picnics late this week at 10c for the 4/6 and 6/8; 8/10 were offered sparingly and quoted at 9½c. Light green picnics were ¾@½c lower, but medium and heavies were down 1@1¼c. Frozen green seedless bellies were quiet and offerings were ample; prices slipped ¼c but appeared firmer. Bottom appears to have been reached on D. S. clear bellies; there has been fair interest at prices 1c under last Friday. Fat backs were quiet and ¾c lower this week. There was less disposition to offer down.

BARRELED PORK

Trade in barreled pork has been much slower than in the weeks immediately following the outbreak of war. Prices were marked down at Chicago this week; clear fat back pork, 80/100, was quoted at \$16.50, and clear plate, 25/35, at \$17.00. Bean pork was \$17.50 nominal and brisket pork \$20.00 nominal. Part car, 70/80 fat back pork sold early at

(Continued on page 24.)

STOCKS AT SEVEN MARKETS

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on September 30, 1939, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Sept. 30, '39, lbs.	Aug. 31, '39, lbs.	Sept. 30, '38, lbs.
Total S. P. meats	64,009,392	75,241,452	53,636,195
Total D. S. meats	21,954,834	27,123,383	21,084,890
Other cut meats	11,504,501	18,706,554	11,941,124
Total all meats	97,468,727	121,071,389	87,262,209
P. S. lard	42,697,263	76,324,236	64,642,283
Other lard	9,782,451	8,424,199	6,957,174
Total lard	52,479,714	84,748,435	71,699,457
S. P. regular hams	10,265,792	10,494,790	9,057,076
S. P. skinned hams	17,860,425	22,627,396	15,923,910
S. P. bellies	29,724,441	34,850,698	28,952,519
S. P. picnics	6,146,734	5,921,157	4,618,690
D. S. bellies	15,100,569	19,593,024	15,712,159
D. S. fat backs	6,596,684	6,237,433	7,368,369

August Pork and Lard Exports Dip

MOVEMENT of lard to Europe during August, the month preceding the outbreak of war, totaled 22,847,601 lbs., or more than double the volume exported during August, 1938. Lard exports in July were 25,338,962 lbs. Pork exports in August amounted to 10,180,719 lbs., an increase of approximately 4,000,000 lbs. over the same month a year ago, but a decrease of about 6,500,000 lbs. from July, 1939.

During August, which is expected to be the last month of heavy pork receipts from Europe for some time, imports totaled 4,588,867 lbs., or about 500,000 lbs. over August, 1938, but about 300,000 lbs. under July, 1939. The only considerable gain over the same month last year was in hams, shoulders and bacon. Other fresh and cured pork items were received in smaller volume.

Bulk of beef imported during August, 1939, was canned, with a gain over August a year ago of approximately 2,000,000 lbs. Total beef and veal imported from January to August totaled 59,867,150 lbs., an increase of 5,648,278 lbs. over the same period in 1938. Beef and veal exported also showed a considerable gain over August, 1938, the largest increase being in cured beef, while canned beef showed some decline. Beef exports, however, continued to be at the rate of only about 20 per cent of imports.

Imports and exports of beef, veal, pork, lard, sausage and sausage materials for August, 1939, were:

AUGUST IMPORTS AND EXPORTS.			
IMPORTS.			
	Aug., 1939 lbs.	Aug., 1938 lbs.	
Beef and Veal—			
Beef, fresh	285,076	157,844	
Veal, fresh	18,649	5,066	
Beef and veal, cured ..	335,107	257,254	
Beef, canned	7,514,864	5,398,324	
Total beef and veal ..	8,153,696	5,818,488	
Pork—			
Pork, fresh	94,072	384,437	
Hams, shoulders, bacon	4,327,343	3,487,291	
Pork, cured	167,452	173,270	
Total pork	4,588,867	4,045,007	
EXPORTS.			
Beef and Veal—			
Beef and veal, fresh ..	542,733	408,742	
Beef, cured	750,925	520,233	
Beef, canned	107,026	152,681	
Total beef and veal ..	1,400,684	1,081,656	
Pork—			
Fresh and frozen	2,082,336	115,193	
Cumberland and Wiltshires	448,500	148,917	
Hams and shoulders ..	5,131,649	3,732,270	
Bacon	589,917	879,580	
Pickled	1,135,674	958,938	
Canned	792,634	681,513	
Total pork	10,180,719	6,486,391	
Lard—			
Lard	22,847,601	10,842,444	
Sausage—			
Sausage	224,864	182,375	
Sausage ingredients ...	216,614	176,267	

AUGUST MEAT CONSUMPTION

Federally inspected meats available for consumption in August, 1939:

BEEF AND VEAL.		
	Total Consumption, lbs.	Per capita, lbs.
August, 1939	477,000,000	3.63
August, 1938	465,000,000	3.59
PORK (INC. LARD).		
August, 1939	603,000,000	4.59
August, 1938	486,000,000	3.78
LAMB AND MUTTON.		
August, 1939	56,000,000	.48
August, 1938	62,000,000	.48
TOTAL.		
August, 1939	1,136,000,000	8.65
August, 1938	1,017,000,000	7.80
LARD.		
August, 1939	96,000,000	.78
August, 1938	70,000,000	.54

Pork and Lard Markets

(Continued from page 23.)

\$18.00. The market was called nominal at New York.

SAUSAGE MATERIALS

Fresh regular pork trimmings were lower this week. The market was a little firmer on Thursday, however, with some moving at 7½ and 7¾c, or about 1c under last Friday. Fresh lean trimmings moved rather slowly with special lean at 14c and extra lean at 17c on Thursday.

FRESH PORK

The Chicago fresh pork market was

rejuvenated by the upturn in hogs and better movement of product. After easing early, loins regained their losses and on Thursday were near the level of last weekend. Boston butts were draggy and moving at a wide range but quoted at 14@15c, or about ¼c under last week.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of September 30:

	Sept. 30, 1939.	Aug. 31, 1939.	Sept. 30, 1938.
All kinds of barreled pork, lbs.	8,472	13,125	16,707
P. S. lard, made since Jan. 1, '39, lbs.	29,475,676	47,755,202	
P. S. lard, made Oct. 1, '38 to Jan. 1, '39	7,809,537	11,617,184	60,043,080
P. S. lard, made previous to Oct. 1, '38	357,500	10,338,344	
Other kinds of lard	4,674,040	3,763,251	3,575,477
D. S. clear bellies, contract	3,915,031	3,963,630	
D. S. clear bellies, other	2,620,166	3,714,967	5,623,102
D. S. rib bellies, made since Oct. 1, '38	497,255	964,500	1,207,444
Ex. sh. clear sides, made since Oct. 1, 1938, lbs.			1,300
D. S. short fat backs, lbs.	2,019,898	2,015,700	3,161,072
D. S. shldrs., lbs.			82,062
S. P. hams, lbs.	3,440,611	3,385,619	3,600,748
S. P. skinned hams, lbs.	8,550,050	11,890,848	8,316,287
S. P. bellies, lbs.	11,729,232	14,472,786	8,666,556
S. P. picnics, shldrs., lbs.	2,414,233	2,574,800	2,136,542
S. P. shldrs., lbs.			36,000
Other cuts of meats, lbs.	5,836,726	8,191,449	6,645,490
Total cut meats, lbs.	41,023,202	51,183,299	40,476,603

Hog Cut-Out Results

ALTHOUGH hog prices were lower than last, product values fell still more and cut-out results went into the red for light, medium and heavy butchers at Chicago. After early weakness, hogs advanced, but not to last week's levels. The 180@220-lb. and 220@260-lb. butchers showed a profit of 6c per cwt. last week, but this week registered a loss of 16 and 18c per cwt. respectively. The loss on 250@300-lb. hogs increased to 35c per cwt. against the 3c lost last week.

Hogs continued their decline on the Chicago market during the first two days of the week with the top going to \$7.00 on Tuesday and average price at \$6.45. The market firmed up at midweek, however, and Wednesday's top was \$7.15 and average was \$6.65. Receipts were not large on Thursday and the top went to \$7.25.

Total cost per cwt. alive of 180@220-lb. butchers was 66c under last week while product values from this class of hogs were down 88c per cwt. While the fall in product prices was not precipitate, hams, shoulders, bellies, backs and other cuts declined. The fresh pork market was a little steadier and losses there were regained at midweek.

Receipts at 11 markets during the first four days of the week totaled 202,000 head, which was 66,000 less than a week ago, 47,000 less than a year ago and 5,000 less than two years ago.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	14.2	\$ 1.99	13.70	15.2	\$ 2.08	13.50	16.3	\$ 2.20
Picnics	5.60	9.7	.54	5.40	9.7	.52	5.10	9.6	.49
Boston butts	4.00	13.2	.53	4.00	13.0	.52	4.00	12.8	.51
Loins (blade in).....	9.80	15.0	1.47	9.60	14.4	1.38	9.10	13.4	1.23
Bellies, S. P.....	11.00	10.1	1.11	9.70	10.1	.98	3.10	9.8	.30
Bellies, D. S.	2.00	5.3	.11	9.90	5.2	.51
Fat backs	1.00	4.6	.05	3.00	4.9	.15	4.50	5.5	.25
Plates and jowls.....	2.50	4.6	.12	3.00	4.6	.14	3.30	4.6	.15
Raw leaf	2.10	5.7	.12	2.20	5.7	.13	2.10	5.7	.12
P. S. lard, rend, wt.....	12.40	6.1	.76	11.50	6.1	.70	10.20	6.1	.62
Spareribs	1.60	10.6	.17	1.60	10.5	.17	1.50	10.4	.17
Trimnings	3.00	7.2	.22	2.80	7.2	.20	2.70	7.2	.19
Feet, tails, neckbones.....	2.00		.08	2.00		.08	2.00		.08
Offal and misc.....			.29			.29			.29
TOTAL YIELD AND VALUE...	69.00		\$ 7.45	70.50		\$ 7.45	71.00		\$ 7.11
Cost of hogs per cwt.....		\$ 6.92			\$ 7.03			\$ 6.92	
Condemnation loss04			.04			.04	
Handling and overhead.....		.65			.56			.50	
TOTAL COST PER CWT ALIVE		\$ 7.61			\$ 7.63			\$ 7.46	
TOTAL VALUE		7.45			7.45			7.11	
Loss per cwt.....		.16			.18			.35	
Loss per hog.....		.32			.43			.98	

FORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada:

	Week ended Sept. 30, 1939.	Week ended Oct. 1, 1939.	From Nov. 1, 1938 to Sept. 30, 1939.
PORK.			
Figures not available.			

BACON AND HAMS.
Figures not available.

LARD.
Figures not available.

TOTAL EXPORTS BY PORTS.

	Bacon and Pork, bbls.	Hams, M lbs.	Lard, M lbs.
New York	198	473	
Boston	5		
New Orleans	1,129		
Montreal			
W. St. Johns			
Halifax			
Total week	198	1,602	
Previous week	69	677	
2 weeks ago	25	700	306
Cor. week 1938	2,072	2,968	

SUMMARY NOV. 1, 1938 TO SEPT. 30, 1939.

	1938 to 1939.	1937 to 1938.
Pork, M lbs.	130	124
Bacon and Hams, M lbs.	150,218	141,289
Lard, M lbs.	168,030	148,703

MEAT IMPORTS AT NEW YORK

Imports for the period September 21 to 27, inclusive, at New York.

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.	200,501	
—Roast beef in tins.	11,376	
Brazil—Canned corned beef.	848,000	
Canada—Fresh pork cuts.	35,238	
—Fresh beef liver.	6,036	
—Dried pork sausage.	300	
—Bacon.	1,910	
—Fresh chilled pork cuts.	960	
—Fresh chilled pork tenderloins.	200	
—Dried pork bellies.	120	
—Smoked sausage.	995	
—Dried pork and liver.	15	
Denmark—Cooked ham in tins.	15,925	
England—Meat paste in tins.	219	
Holland—Cooked ham in tins.	4,738	
—Cooked sausage in tins.	5,000	
Italy—Salami.	12,222	
—Coppa.	1,489	
—Smoked ham.	1,157	
—Mortadella.	1,267	
New Zealand—Fresh frozen calf livers.	40,560	
—Fresh frozen mutton.	19,538	
Paraguay—Canned corned beef.	19,900	
Poland—Sweet pickled pork butts.	1,050	
Uruguay—Canned corned beef.	1,000	

CASH AND LOOSE LARD

Prices of cash and loose lard on the Chicago Board of Trade for the week ended Friday, October 6:

	Cash.	Loose.
Saturday, Sept. 30.	6.90n	6.50b
Monday, Oct. 2.	6.85n	6.25ax
Tuesday, Oct. 3.	6.45n	6.05ax
Wednesday, Oct. 4.	6.45n	6.05n
Thursday, Oct. 5.	6.50n	6.10ax
Friday, Oct. 6.	6.62½n	6.25

CROWN MEAT AND JOWLS

When your men head hogs what do they do with the crown meat or the jowls? It may save you money to read "PORK PACKING," The National Provisioner's pork plant handbook. Write for information.

Chicago Provision Markets

CASH PRICES

Based on actual carlot trading Thursday, October 5, 1939.

REGULAR HAMS.	
	Green.
8-10	13
10-12	13
12-14	12½ @ 13
12-16	13 @ 13½
10-16 Range	12½ @ 13

BOILING HAMS.	
	Green.
16-18	16½
18-20	16½
20-22	16½
16-20 Range	16½
16-22 Range	16½

SKINNED HAMS.	
	Green.
10-12	14
12-14	14
14-16	14
16-18	14
18-20	14
20-22	14
22-24	14
24-26	14
26-28	14
28-30	14
30-up, No. 2's inc.	12

PICNICS.	
	Green.
4-6	10
6-8	10
8-10	10
10-12	9½
12-14	9½
8-up, No. 2's inc.	8½
Short Shank % over	

BELLIES.	
	(Square cut seedless) Green.
6-8	10½
8-10	10½
10-12	10½
12-14	10½
14-16	11
16-18	10

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES.	
18-20	6½ @ 7
20-25	6 @ 6½ n

D. S. BELLIES.	
	Clear.
16-18	6½ n
18-20	6
20-25	6
25-30	6
30-35	6
35-40	6
40-50	6

D. S. FAT BACKS.	
6-8	5½
8-10	5½
10-12	6
12-14	6½
14-16	6½
16-18	6½
18-20	6½
20-25	7

OTHER D. S. MEATS.	
Regular Plates	6-8
Clear Plates	4-6
D. S. Jowl Butts	4½
S. P. Jowls	4½
Green Square Jowls	6
Green Rough Jowls	4½

LARD.	
Prime Steam, cash.	6.50 n
Prime Steam, loose.	6.10ax
Neutral, in tierces.	8.05 n
Raw Leaf	6.05 n

FUTURE PRICES

SATURDAY, SEPTEMBER 30, 1939.

LARD—	Open.	High.	Low.	Close.
Sept.	6.80	6.82½	6.80	6.75b
Oct.	6.80	6.82½	6.80	6.82½
Nov.	6.80	6.82½	6.80	6.80n
Dec.	6.75	6.82½	6.70	6.90-92½
Jan.	6.80	7.00	6.80	7.00ax
Mar.	7.40	7.55	7.27½	7.40n
May	7.40	7.55	7.27½	7.55

CLEAR BELLIES—	
Sept.	8.00n
Jan.	7.12½ax
Mar.	7.37½ax
May	7.50

MONDAY, OCTOBER 2, 1939.

Oct.	6.62½-52½	6.65	6.52½	6.55b
Nov.	6.65	6.85	6.65	6.65n
Dec.	6.95	6.95	6.72½	6.72½ax
Jan.	7.35	7.45	7.30	7.20b
Mar.	7.35	7.45	7.30	7.35b

CLEAR BELLIES—	
Jan.	7.12½u
Mar.	7.37½ax
May	7.50n

TUESDAY, OCTOBER 3, 1939.

Oct.	6.50	6.50	6.37½	6.37½ax
Nov.	6.65	6.65	6.47½	6.45ax
Dec.	6.72½	6.72½	6.47½	6.47½
Jan.	7.10	7.10	6.57½	6.57½
Mar.	7.32½	7.32½	7.05	7.05ax
May	7.32½	7.32½	7.20	7.20ax

CLEAR BELLIES—	
Jan.	6.87½
Mar.	6.87½
May	6.75
	6.75ax
	7.12½ax
	7.50ax

WEDNESDAY, OCTOBER 4, 1939.

Oct.	6.40	6.40	6.32½	6.37½ax
Nov.	6.47½	6.55	6.42½	6.42½ax
Dec.	6.47½	6.55	6.42½	6.47½
Jan.	6.62½	6.65	6.50	6.57½
Mar.	7.20	7.22½	7.10	7.05ax
May	7.20	7.22½	7.10	7.17½ax

CLEAR BELLIES—	
Jan.	6.62½ax
Mar.	7.00n
May	7.37½ax
Cash Clear Bellies 20/25 av.	6.25ax

THURSDAY, OCTOBER 5, 1939.

Oct.	6.55	6.55	6.45ax
Nov.	6.55	6.62½	6.50ax
Dec.	6.55	6.62½	6.55b
Jan.	6.60-65	6.70	6.65ax
Mar.	7.10	7.10	7.10b
May	7.25	7.27½	7.25ax

CLEAR BELLIES—	
Jan.	6.62½n
Mar.	7.00n
May	7.37½n

FRIDAY, OCTOBER 6, 1939.

Oct.	6.57½	6.57½	6.52½	6.55b
Nov.	6.57½	6.57½	6.52½	6.57½ax
Dec.	6.75	6.75	6.62½	6.67½b
Jan.	6.82½	6.82½	6.72½	6.75ax
Mar.	7.40	7.40	7.32½	7.20b
May	7.40	7.40	7.32½	7.35ax

CLEAR BELLIES—	
Jan.	6.62½n
Mar.	7.00n
May	7.37½n

Key: ax, asked; b, bid; n, nominal; —, split.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended September 30, 1939, were:

	Week Sept. 30.	Previous Week	Same Time '38.
Fresh Meats, lbs.	53,751,000	47,910,000	45,648,000
Cured Meats, lbs.	17,537,000	21,035,000	17,251,000
Lard, lbs.	6,792,000	9,419,000	4,034,000

CASING RULING EXTENDED

Effective date of a ruling prohibiting importation of animal casings from the French protectorate of Morocco except upon disinfection, as extended to October 1, has been extended until further notice by an announcement from Dr. John R. Mohler, chief of the Bureau of Animal Industry of the U. S. Department of Agriculture.

THERE IS NO SUBSTITUTE FOR KNOWING!

By Mail, Air-mail
or Wire, Daily
Information on

Provisions

Green and S. P. Reg.
Hams
S. P. Boiling Hams
Green and S. P. Skd.
Hams
Picnics, Green and S. P.
Bellies, Green and S. P.
D. S. Bellies, Clear and
Rib
D. S. Fat Backs
D. S. Rough Ribs
Other D. S. Meats
Export Cuts
Fresh Pork Cuts
Barrelled Pork and Beef

Lard

Cash
Refined
Neutral
Futures

Sausage Materials

Pork Trimmings
Boneless Beef
Dressed Beef for Boning
Pork and Beef Offal
Beef Ham Sets

Tallow and Grease

Oleo Oil and Stearine

Cottonseed Oil

Hides and Calfskins

Fertilizer Materials

Market Statistics

Hog Markets
Provision Stocks
Export Shipments
Domestic Shipments

all handled by the
market authority of
the industry—

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CHICAGO

Tallows and Greases Ease With Other Fats and Oils

N. Y. extra off $\frac{3}{4}$ c to $\frac{6}{4}$ c—Prime sold at 6c—White grease sold at 6c, Chicago—By-product trend is lower.

TALLOW.—The tallow market at New York finally felt the influence of weakness in allied and other commodity markets and sold off to $\frac{6}{4}$ c, delivered, for extra. This was a drop of $\frac{1}{4}$ c from last week. It was estimated that possibly around 1,000,000 lbs. changed hands.

Domestic demand as well as export interest slowed up and the market was adversely influenced by peace talk which affected the trend in all commodities. Sellers resisted the downward trend for a time, but were forced to loosen up under pressure of outside tallow at lower prices in the New York market.

Unconfirmed reports circulated Wednesday that outside stuff had sold at 6c, delivered, to New York. In a general way, tallow appeared to be taking its cue from cottonseed oil and the lard market, particularly the latter, as lard neared the tallow price level.

At New York, extra was quoted at $\frac{6}{4}$ c, delivered; special 6@ $\frac{6}{4}$ c, and edible, 6@ $\frac{7}{4}$ c nominal.

Tallow futures at New York were moderately active and weaker with the outside market. Prices dropped 50 to 60 points during the week. February traded at 6.10c; October was quoted at 6.00@6.35; December, 6.00@6.45, and January, 6.05@6.40.

There was no English tallow market.

Buying interest was only fair and tallow prices declined in the Chicago market this week. The weakness in other fats and oils influenced tallows. Several tanks special sold early this week at 6c, Chicago, October, and at 6c, Cincinnati. Large consumer reduced his bids for prime to 6c, Chicago and Cincinnati. Tank special sold late Monday at $\frac{5}{4}$ c, Chicago. There were bids of 6c, Chicago and Cincinnati, for prime at midweek; $\frac{6}{4}$ c was asked. Couple tanks of renderers prime sold at 6c, Mideast point. There was scattered trade at the market on Thursday. Edible was offered at $\frac{6}{4}$ c, f.o.b. shipping point; prime sold at 6c, Chicago, October delivery. Special sold at $\frac{5}{4}$ c, Chicago, October; last sale of fancy was at $\frac{6}{4}$ c, Chicago. Chicago quotations, loose basis, on Thursday were:

Edible tallow	@ $\frac{6}{4}$ c
Fancy tallow	@ $\frac{6}{4}$ c
Prime packers	@ 6
Special tallow	@ $\frac{5}{4}$ c
No. 1 tallow	5@ $\frac{5}{4}$ c

STEARINE.—The market for oleo stearine at New York was lower, largely in sympathy with trends elsewhere. Demand continued fair and some export business was accomplished at the lower

levels. Offerings were not free, but selling from the West to the East at prices under New York aided in bringing about the lower market. Last sales at New York of oleo were at $\frac{9}{4}$ c, steamer. The market generally was called 8 $\frac{1}{2}$ @ $\frac{9}{4}$ c.

The market was moderately active and steady at Chicago. Prime was quoted at $\frac{9}{4}$ c.

OLEO OIL.—Demand was less active at New York for oleo oil and the market dropped about $\frac{1}{2}$ c compared with recent levels. Extra was quoted at 11@11 $\frac{1}{2}$ c; prime, 10 $\frac{1}{2}$ @11c, and lower grades, 10@10 $\frac{1}{2}$ c.

Demand was fair but the market was easier at Chicago. Extra was quoted at 11c and prime at 10 $\frac{1}{2}$ c.

LARD OIL.—Demand was fairly good at New York and the market was unchanged to $\frac{1}{4}$ c higher than last week. No. 1 was quoted at 10 $\frac{1}{2}$ c; No. 2, 10c; extra, 10 $\frac{1}{2}$ c; extra No. 1, 10 $\frac{1}{2}$ c; winter strained, 10 $\frac{1}{2}$ c; prime burning, 11 $\frac{1}{4}$ c, and prime inedible, 11c.

(See page 33 for later markets.)

NEATSFOOT OIL.—Demand was fair and the market was firm at New York. Extra was quoted at 10 $\frac{1}{2}$ c; No. 1, 10 $\frac{1}{2}$ c; prime, 10 $\frac{1}{2}$ c; pure, 17 $\frac{1}{4}$ c, and cold test, 20 $\frac{1}{4}$ c.

GREASES.—The market for greases at New York dropped about 1c a pound from last week as a result of continued weakness in tallow and allied markets. Fair amounts of grease appeared to be changing hands at times, but buying was not very brisk. Sales of yellow and house were reported at 5 $\frac{1}{2}$ c, followed by business at 5 $\frac{1}{4}$ c; last week's price was 6 $\frac{1}{4}$ c. Producers were not pressing offerings at the lower levels, stating that unsold stocks were not large.

At New York, yellow and house was quoted at 5 $\frac{1}{2}$ @5 $\frac{1}{4}$ c; brown, 5@5 $\frac{1}{4}$ c, and choice white, 6 $\frac{1}{4}$ c nominal.

Grease market was fairly active at Chicago this week and prices were lower. White grease sold at 6c, Chicago, October, on Monday; tank of 15-37 yellow moved at 5 $\frac{1}{2}$ c, Chicago. Brown was offered at 5 $\frac{1}{4}$ c and 5 $\frac{1}{2}$ c was bid. More white grease moved Tuesday at 6c, Chicago, October, and yellow at 5 $\frac{1}{2}$ c, Chicago. Couple tanks good brown sold at 5 $\frac{1}{4}$ c, Chicago. White grease was offered at 6c, Chicago, on Thursday. Quotations on Thursday in the Chicago market were as follows:

Choice white grease	@ 6
A-white grease	@ 5 $\frac{1}{2}$ c
B-white grease	@ 5 $\frac{1}{4}$ c
Yellow grease, 10-15 f.f.a.	5 $\frac{1}{4}$ @ 5 $\frac{1}{2}$ c
Yellow grease, 15-20 f.f.a.	@ 5 $\frac{1}{4}$ c
Brown grease	5 @ 5 $\frac{1}{2}$ c

Watch Classified page for good men.

BY-PRODUCTS MARKETS

Chicago, October 5, 1939.

Lower trend in by-products market, with offerings and inquiries light in some parts of list.

Blood.

Blood quotation nominal. Market well sold up; no trading reported.

	Unit Ammonia.
Unground	\$ 3.75@ 4.00

Digester Feed Tankage Materials.

Considerable easiness in digester feed tankage. Car 11-12% tankage sold early in week at \$4.35, Chgo., but lower quotations now prevail.

Unground, 11 to 12% ammonia	\$ 4.00@ 4.25
Unground, 6 to 10%, choice quality	4.50@ 5.00
Liquid stick	2.50@ 2.75

Packinghouse Feeds.

This market well sold up and fairly firm except for easiness in digester tankage and meat and bone scraps.

	Carlots, Per ton.
60% digester tankage	@ 60.00
50% meat and bone scraps	@ 60.00
Blood meal	@ 75.00
Special steam bone-meal	@ 50.00

Bone Meals (Fertilizer Grades).

Market unchanged at last week's quotations. No trading reported.

	Per ton.
Steam, ground, 3 & 50	@ 30.00
Steam, ground, 2 & 26	@ 30.00

Fertilizer Materials.

Nominal market, with ground 10-11% tankage easier than last week.

	Per ton.
High grd. tankage, ground, 10@11% am.	@ 4.00 & 10c
Bone tankage, ungrd., per ton	22.50@25.00
Hoof meal	@ 3.25

Dry Rendered Tankage.

Sale high test cracklings reported middle of week at \$.95, Chgo. Low test quoted nominally at \$1.00.

Hard pressed and expeller unground, up to 48% protein (low test)	@ 1.00
above 48% protein (high test)	@ .95
Soft prd., pork, ac. grease and quality, ton	55.00@60.00
Soft prd., beef, ac. grease & quality, ton	45.00@50.00

Gelatine and Glue Stocks.

No changes reported in this market.

	Per ton.
Calf trimmings	\$18.00@20.00
Sinews, pizles	@ 18.00
Cattle jaws, skulls and knuckles	25.00@27.50
Hide trimmings	12.00@14.00
Pig skin scraps and trim, per lb., l.c.l.	3 $\frac{1}{4}$ @ 3 $\frac{1}{2}$ c

Horns, Bones and Hoofs.

Market steady and unchanged.

	Per ton.
Horns, according to grade	\$35.00@60.00
Cattle hoofs, house run	35.00@37.00
Junk bones	19.00@20.00

(Note—foregoing prices are for mixed carloads of unsorted materials.)

Animal Hair.

Animal hair market remains quiet and firm at previous quotations.

Winter coll dried, per ton	\$25.00@30.00
Summer coll dried, per ton	17.50@20.00
Winter processed, black, lb.	6@ 6 $\frac{1}{4}$ c
Winter processed, gray, lb.	5@ 5 $\frac{1}{4}$ c
Summer processed, gray, lb.	3@ 3 $\frac{1}{4}$ c
Cattle switches	2@ 2 $\frac{1}{4}$ c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, October to June, 1940.....	\$27.25 @ 28.00
Blood, dried, 16% per unit.....	@ 4.00
Unground fish scrap, dried, 11 1/4% ammonia, 16% B. P. L., f.o.b. fish factory.....	nom.
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot.....	@ 54.00
October shipment.....	@ 53.50
Fish scrap, acidulated, 7% ammonia, 3% A. P. A. f.o.b. fish factories....	2.30 & 50c
Soda nitrate, per net ton; bulk, Oct. to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	@ 27.00
in 200-lb. bags.....	@ 23.30
in 100-lb. bags.....	@ 29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.50 & 10c nom.
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.50 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	nom.
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, c.i.f.....	@ 30.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50% protein, unground.....	@ 1.00
60% protein, unground.....	@ 1.05

EASTERN FERTILIZER MARKETS

New York, October 4, 1939.

Buyers have practically withdrawn from the tankage and blood markets and the next sales of tankage are expected to be around \$4.50 and 10c. South American blood is offered at lower figures with no buyers.

Large sales of cracklings were made this week at \$1.00 per unit, f.o.b. New York, and the market is about cleaned up with more bids at this figure.

The Chilean nitrate producers have just announced that there will be no increase in price up to June 30, 1940.

Other fertilizer and feed materials are showing lack of interest awaiting outcome of the present peace talk.

TALLOW FUTURE TRADING

MONDAY, OCTOBER 2, 1939.			
	High.	Low.	Close.
October	6.30	6.70	
November	6.30	6.70	
December	6.30	6.70	
January	6.30	6.70	
February	6.30	6.70	
March	6.30	6.70	
TUESDAY, OCTOBER 3, 1939.			
October	6.00	6.35	
November	6.00	6.35	
December	6.00	6.35	
January	6.05	6.40	
February	6.05	6.40	
March	6.05	6.40	
WEDNESDAY, OCTOBER 4, 1939.			
October	@ 5.90b		
November	@ 5.90b		
December	@ 6.00b		
January	@ 6.05b		
February	6.10	6.10	
March	@ 6.05b		
THURSDAY, OCTOBER 5, 1939.			
October	5.90	6.20	
November	5.90	6.20	
December	6.00	6.20	
January	6.05	6.20	
February	6.10	6.25	
March	6.10	6.25	
FRIDAY, OCTOBER 6, 1939.			
December	@ 6.00b		
October	@ 5.90b		
January	@ 6.05b		
February	@ 6.10b		

Watch The Markets!

It's just as important to know the market when prices are high as when they are low. It is vital to know the market when prices are fluctuating up or down.

A car of product sold at 1/4c under the market costs the seller \$37.50; at 1/4c under he loses \$75.00; at 1/2c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at 1/4c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago, Ill.

MARGARINE MATERIALS USED

Products used in margarine manufacture during August, 1939, compared with the quantities used during August, 1938, were:

	Aug., 1939, lbs.	Aug., 1938, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassue oil	1,344,719	1,201,618
Beef fat	19,700	
Coconut oil	1,728,178	7,238,795
Corn oil	21,886	
Cottonseed oil	6,980,869	9,085,996
Derivative of glycerine....	53,687	55,886
Lecithin	6,119	6,978
Milk	4,292,998	5,455,258
Neutral lard	123,051	98,883
Oleo oil	1,048,166	987,185
Oleo stearine	273,608	239,853
Oleo stock	58,053	153,819
Palm kernel oil		202,055
Peanut oil	253,954	281,713
Salt	950,883	2,001,427
Soda (Benzate of)	8,844	10,768
Soya bean oil	5,537,905	3,635,081
Vitamin concentrate	1,214	1,050
Total	22,703,534	30,638,280
Ingredient schedule of colored oleomargarine:		
Babassue oil	925	
Coconut oil	34,497	48,061
Color	76	114
Cottonseed oil	5,317	19,982
Cottonseed stearine	130	
Derivative of glycerine....	247	289
Lecithin	51	3
Milk	21,970	27,836
Neutral lard	1,933	4,273
Oleo oil	11,614	19,811
Oleo stearine	1,050	900
Oleo stock	1,162	580
Palm kernel oil		290
Peanut oil	37	130
Salt	6,564	7,396
Soda (Benzate of)	26	26
Soya bean oil	35,653	15,055
Vitamin concentrate	1	1
Total	121,273	139,827

New Trade Literature

Welded Floats (NL 667).—Welded floats for refinery, dairy and steam specialty equipment, in stainless steel and chromium plated steel, are described in bulletin. Spherical and elliptical shapes are available in diameters from 2 1/2" to 14". Floats die formed with edges of halves rolled inward; made for all steam pressures up to 1,500 lbs. and hydrostatic pressures to 2,500 lbs. Bulletin gives full specifications on available types.—W. H. Nicholson & Co.

Air Duct Friction Chart (NL 686).—Revised air duct friction chart and table for converting from round to rectangular sizes contains data from research paper, "Frictional Resistance to the Flow of Air in Straight Ducts," recently released by the American Society of Heating & Ventilating Engineers. Chart and table are reproduced in large size on stiff rag bristol stock, with hole for hanging on wall. No attempt is made to recommend a specific use of the chart, this question being left to preferences of individual engineers.—Utica Radiator Corporation.

Industrial Power Cost Record (NL 687).—Newly developed industrial power cost record book enables tractor and power unit owners to obtain accurate statistical picture of how power equipment is operating and how much each unit is costing. System includes record book for tabulation of operating data by the month, provisions for monthly analysis of operation and pads of printed forms to be filled in daily by operator of tractor or stationary engine. Full instructions are provided on how to use the system for securing dependable operating figures without excessive effort or expense.—International Harvester Co.

Gearmotors (NL 662).—New folder devoted to company's line of gearmotors —i.e., self-contained drives of a high speed motor and speed reducing unit. Units available in various types of single, double and triple reduction designs. Gearmotor ratings available from 1/4 to 75 horsepower with any of the standard motor speeds. Forty-six standard gear ratios offered with each motor speed. Booklet covers construction and application of units and is thoroughly illustrated.—Westinghouse Electric & Mfg. Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:

Please send, without obligation, publications listed below. (Give key number only):

Name.....
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Oil Futures Slip on Peace Talk and Weakness in Lard

Lack of support, liquidation and hedge selling brings 100-point loss—Cash trade more quiet—Crude lower but steady at 5½c—Other oils quiet and easier.

COTTONSEED oil futures were under pressure at New York throughout the past week as a result of peace overtures in Europe. The war boom edge was completely taken off the cotton oil and allied markets. The oil market showed a loss of about 100 points, which was largely due to thin buying power, liquidation and moderate hedge selling. Even those with constructive sentiments were inclined to move slowly pending developments in Washington and Europe. The trade was undecided on the chances for peace. As a result, there was a withdrawal of buying power from the market and conditions were very unsettled.

Demand for cash oil in the domestic trade quieted down and less was heard of export interest in various oils. It was argued that this was only natural with peace talk dominating price trends and with refiners uninterested in new business owing to their well sold-up positions. The technical position of the futures market was greatly strengthened by the liquidation.

Lard Weakness a Factor

The pronounced weakness in the lard market had a depressing influence on oil. The lard market again dropped to a level where lard was relatively cheaper than oil. Many found the action of lard inexplicable in the face of an enormous drop in stocks during September. However, there were moderate deliveries of lard on October contracts, which did not find a ready resting price.

There were indications that the British demand for lard has not developed in the expected volume. However, should the war continue, the United Kingdom is expected to buy considerable lard and it is believed that Continental demand for various oils has not been satisfied.

Crude oil markets edged off with futures, but crude has been displaying relative steadiness. Sales were reported at 5½c across the Belt, but no large quantities came out, and that figure was reported bid. At Dallas, crude was quoted at 6c; cottonseed meal, \$32.00 per ton and cottonseed, \$25.00 per ton.

Private cotton crop estimates have averaged 12,146,000 bales, or slightly under the last government estimate. However, little attention was paid to routine conditions as foreign news was of primary importance.

According to the weekly weather re-

port, picking made satisfactory progress generally in the South. Although the movement should be reaching its peak, there has been no undue pressure from seed and crude on the New York market. There have been 47 tenders on October oil contracts and the spot month has been relatively firm.

COCONUT OIL.—Demand was slow in this market and prices were easier. At New York, oil was quoted at 4½c and on the Pacific coast at 3½c.

SOYBEAN OIL.—Less active demand and weakness in competing oils brought a sharply lower trend in soybean oil. Nearby oil at New York was quoted at 5½c; deferred shipment was quoted at 4½c.

CORN OIL.—Demand was moderate and the market was easier. Oil was quoted about 7c with buyers' ideas materially lower.

PALM OIL.—There were no firm offerings from Great Britain. It was reported that Sumatra oil sold at New York at 4½c.

PALM KERNEL OIL.—This market was purely nominal.

OLIVE OIL.—The market was quiet and nominally quoted at 9c, New York.

PEANUT OIL.—Offerings were scanty and the market at New York was 7c nominal.

COTTONSEED OIL.—Valley crude was quoted Wednesday at 5½c paid; Southeast, 5½c bid and 5½c asked; Texas, 5½c asked at common points, and Dallas, 5½c nominal.

Futures market transactions for the

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., October 5, 1939—Cotton oil futures and crude oil were down for the week about ¼c lb. at 5½c lb., f.o.b., with mill offerings light, due to firmness in seed market and numerous buyers. Bleachable steady to firm. Soapstock is slightly lower. Trade is inclined to expect reduced cotton crop estimate on October 9, and record breaking September oil consumption per report due October 12. Neutrality legislation and war news still are dominating influences, with good advances likely if war continues.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, October 5, 1939—43 per cent cottonseed cake and meal basis Dallas for interstate shipment quoted at \$28.50. Prime cottonseed oil quoted at 5½@5½c.

week at New York were as follows:

FRIDAY, SEPTEMBER 29, 1939.

	Sales.	Range.— High. Low.	—Closing.— Bld. Asked.
October	690 710
November	690 nom
December	65	702 686	699 702
January	16	698 688	704 708
February	704 nom
March	94	722 702	719 721
April	719 nom
May	80	730 711	728 729

SATURDAY, SEPTEMBER 30, 1939.

October	705 720
November	705 nom
December	4	720 716 trad
January	14	721 717 trad
February	721 nom
March	14	738 732 trad
April	734 nom
May	26	746 735 trad

MONDAY, OCTOBER 2, 1939.

October	695 715
November	700 nom
December	2	705 705 703 704
January	10	715 705 708 709
February	715 nom
March	21	733 717 721 723
April	736 nom
May	17	740 727 731 734

TUESDAY, OCTOBER 3, 1939.

October	1	688 688 688 trad
November	680 nom
December	19	704 680 679 681
January	4	701 688 683 685
February	688 nom
March	56	721 695 696 697
April	700 nom
May	38	728 702 703 trad

WEDNESDAY, OCTOBER 4, 1939.

October	14	685 674 675 685
November	680 nom
December	32	682 670 674 676
January	9	685 674 679 681
February	680 nom
March	58	697 688 692 trad
April	697 nom
May	55	705 693 700 trad

THURSDAY, OCTOBER 5, 1939.

October	680 bid
November	680 bid
December	684 nom
January	684 nom
February	694 bid
March	702 bid
May	711 nom

(See page 33 for later markets.)

MARGARINE TAX SOURCES

There are 173,727 retail dealers in the United States who pay the federal tax of \$6 per year for the privilege of selling uncolored margarine, according to a recent report by Guy T. Helvering, commissioner of internal revenue. Wholesalers paying the \$200 tax for selling uncolored margarine number 1,636, the report stated, while only three wholesalers in the country pay the \$480 tax required for handling the colored product.

Forty margarine manufacturers, who pay a tax of \$600 per year, are registered, according to the report. Of these, 9 are located in Illinois, 8 in California, 4 in Ohio and 3 in Texas, while the others are scattered.

AUG. MARGARINE PRODUCTION

Margarine produced during August, 1939, with comparisons:

	Aug., 1939, lbs.	Aug., 1938, lbs.
Production of uncolored margarine	21,498,284	28,583,710
Production of colored margarine	110,169	124,227
Total production	21,608,453	28,717,937
Uncolored margarine with-drawn tax paid	21,192,548	28,343,260
Colored margarine with-drawn tax paid	13,584	27,910

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef			Week ended Oct. 4, 1939.	Cor. week, 1938.
Prime native steers—				
400-60017	@18	13	@19
600-80015 1/2	@16 1/2	13	@19
800-100015 1/2	@16 1/2	19	@19 1/2
Good native steers—				
400-60016 1/2	@17 1/2	16 1/2	@17 1/2
600-80014 1/2	@15 1/2	17	@17 1/2
800-100014 1/2	@15 1/2	17	@17 1/2
Medium steers—				
400-60015 1/2	@16 1/2	14	@14 1/2
600-80014 1/2	@15 1/2	14	@14 1/2
800-100014 1/2	@15 1/2	14	@14 1/2
Heifers, good, 400-60015	@16	15	@16
Cows, 400-60011	@12	10	@12
Hind quarters, choice18 1/2	@19		@23
Fore quarters, choice13	@13 1/2		@15 1/2

Beef Cuts

Steer loins, prime, unquoted	@38	
Steer loins, No. 1	@28	
Steer loins, No. 2	@30	
Steer short loins, prime, unquoted	@49	
Steer short loins, No. 1	@31	
Steer short loins, No. 2	@29	
Steer loin ends (hips)	@26	
Steer loin ends, No. 2	@24	
Cow loins	@17	
Cow short loins	@19	
Cow loin ends (hips)	@16	
Steer ribs, prime, unquoted	@26	
Steer ribs, No. 1	@28	
Steer ribs, No. 2	@22	
Cow ribs, No. 2	@13	
Cow ribs, No. 3	@12	
Steer rounds, prime, unquoted	@17 1/2	
Steer rounds, No. 1	@16 1/2	
Steer rounds, No. 2	@16	
Steer chuck, prime, unquoted	@14 1/2	
Steer chuck, No. 1	@14 1/2	
Steer chuck, No. 2	@13 1/2	
Cow rounds	@14	
Cow chuck	@10 1/2	
Steer plates	@8	
Medium plates	@8	
Briskets, No. 1	@12	
Steer navel ends	@7	
Cow navel ends	@8	
Fore shanks	@9	
Hind shanks	@8	
Strip loins, No. 1 bbl.	@55	
Strip loins, No. 2	@45	
Sirloin butts, No. 1	@32	
Sirloin butts, No. 2	@25	
Beef tenderloins, No. 1	@65	
Beef tenderloins, No. 2	@63	
Rump butts	@16	
Flank steaks	@22	
Shoulder clods	@13 1/2	
Hanging tenderloins	@17	
Insides, green, 6@8 lbs.	@16 1/2	
Outsides, green, 5@6 lbs.	@14 1/2	
Knuckles, green, 5@6 lbs.	@16	

Beef Products

Brains (per lb.)	@6	@7
Hearts	@10	@10
Tongues	@18	@20
Sweetbreads	@18	@17
Ox-tail, per lb.	@9	@10
Fresh tripe, plain	@10	@10
Fresh tripe, H. C.	@11 1/2	@11 1/2
Livers	@20	@20
Kidneys, per lb.	@9	@10

Veal

Choice carcass	@17	@17
Good carcass	@16	@15
Good saddles	@20	@21
Good racks	@14	@14
Medium racks	@12	@12

Veal Products

Brains, each	@9	@8
Sweetbreads	@30	@24
Calf livers	@33	@48

Lamb

Choice lambs	@16	@16
Medium lambs	@15	@15
Choice saddles	@18	@19
Medium saddles	@17	@18
Choice fores	@13	@13
Medium fores	@10	@10
Lamb fries, per lb.	@32	@31
Lamb tongues, per lb.	@17	@16
Lamb kidneys, per lb.	@15	@20

Mutton

Heavy sheep	@6	@6
Light sheep	@8	@9
Light saddles	@7	@8
Light fores	@5	@4 1/2
Light fores	@6	@6
Mutton Legs	@10	@12
Mutton loins	@9	@10
Mutton stew	@6	@5
Sheep tongues, per lb.	@13 1/2	@12 1/2
Sheep heads, each	@11	@10

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	@18	@20
Picnics	@12	@14
Skinned shoulders	@12	@15
Tenderloins	@27	@37
Spare ribs	@12	@14
Back fat	@9	@9
Boston butts	@15	@18
Boneless butts, cellar trim, 2@4	@20	@23
Hocks	@8	@10
Tails	@7	@10
Neck bones	@4	@4 1/2
Slip bones	@11	@11
Blade bones	@11	@12
Pigs' feet	@4	@4
Kidneys, per lb.	@9	@9
Livers	@8	@12
Brains	@9	@9
Ears	@4	@3
Snouts	@5	@5
Heads	@8	@8 1/2
Chitterlings	@8 1/2	@8 1/2

DRY SALT MEATS

Clear bellies, 16@18 lbs.	@6 1/2 n	
Clear bellies, 18@20 lbs.	@6 1/2	
Rib bellies, 25@30 lbs.	@6 1/2	
Fat backs, 10@12 lbs.	@6 1/2	
Fat backs, 14@16 lbs.	@6 1/2	
Regular packs	@6 1/2 n	
Jowl butts	@5	

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	20 1/2 @21 1/2	
Fancy skinned hams, 14@16 lbs., parchment paper	22 1/2 @23	
Standard reg. hams, 14@16 lbs., plain	19 1/2 @20 1/2	
Picnics, 4@8 lbs., short shank, plain	15 1/2 @16 1/2	
Picnics, 4@8 lbs., long shank, plain	13 1/2 @14 1/2	
Fancy bacon, 6@8 lbs., plain	19 1/2 @20 1/2	
Standard bacon, 6@8 lbs., plain	16 @17 1/2	
No. 1 beef sets, smoked		
Insides, 5@12 lbs.	@37	@38
Outsides, 5@9 lbs.	@34	@35
Knuckles, 5@9 lbs.	@34	@35
Cooked hams, choice, skin on, fattened	@35	
Cooked hams, choice, skinless, fattened	@38	
Cooked picnics, skin on, fattened	@28	
Cooked picnics, skinned, fattened	@28	

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	@17.50	
80-100 pieces	@16.50	
100-125 pieces	@15.50	
Bean pork	@17.50 n	
Brisket pork	@20.00 n	
Clear plate pork, 25-35 pieces	@16.50	
Plate beef	@21.00	
Extra plate beef	@21.00	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$16.50	
Lamb tongue, short cut, 200-lb. bbl.	65.00	
Regular tripe, 200-lb. bbl.	17.00	
Honeycomb tripe, 200-lb. bbl.	23.50	
Pocket honeycomb tripe, 200-lb. bbl.	27.00	

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	7 1/2 @7 1/2	
Special lean pork trimmings 85%	@14	
Extra lean pork trimmings 95%	@17	
Pork cheek meat (trimmed)	11 1/2 @12	
Pork hearts	8 1/2 @9	
Pork livers	6 @6 1/2	
Native boneless bull meat (heavy)	13 1/2 @13 1/2	
Shank meat	11 1/2 @12	
Boneless chucks	11 1/2 @11 1/2	
Beef trimmings	10 1/2 @10 1/2	
Beef cheeks (trimmed)	@10	
Dressed canners, 350 lbs. and up	@9	
Dressed cutter cowa, 400 lbs. and up	@9 1/2	
Dr. bologna bulls, 600 lbs. and up	@10	
Pork tongues, canner trim, S. P.	@8 1/2	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@23 1/2	
Country style sausage, fresh in link	@18 1/2	
Country style sausage, fresh in bulk	@16 1/2	
Country style sausage, smoked	@21 1/2	
Frankfurters, in sheep casings	@23 1/2	
Frankfurters, in hog casings	@20 1/2	
Bologna in beef bungs, choice	@17	
Bologna in beef middles, choice	@17 1/2	
Liver sausage in beef rounds	@15	
Liver sausage in hog bungs	@17	
Smoked liver sausage in hog bungs	@22 1/2	
Head cheese	@13 1/2	
New England luncheon specialty	@22	
Minced luncheon specialty, choice	@19	
Tongue sausage	@none	
Blood sausage	@18	
Sausage	@17	
Polish sausage	@22 1/2	

DRY SAUSAGE

Cervelat, choice, in hog bungs	@40	
Thuringer cervelat	@20 1/2	
Farmer	@30	
Holsteiner	@29 1/2	
B. C. salami, choice	@34	
Milano, salami, choice in hog bungs	@33	
B. C. salami, new condition	@20 1/2	
Frisses, choice, in hog middles	@33	
Genoa style salami, choice	@40	
Pepperoni	@30 1/2	
Mortadella, new condition	@20 1/2	
Capicola	@43	
Italian style hams	@34	
Virginia hams	@40 1/2	

LARD

Prime steam, cash, Bd. Trade	@6.50 n	
Prime steam, loose, Bd. Trade	@6.10 n	
Refined lard, tierces, f.o.b. Chgo.	@8.00	
Kettle rend., tierces, f.o.b. Chgo.	@9.00	
Leaf, kettle		
rend., tierces, f.o.b. Chgo.	@9.00	
Neutral, tierces, f.o.b. Chicago	@7.75	
Shortening, tierces, c.a.f.	@10 1/2	

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	@11	
Prime No. 2 oleo oil	@10 1/2	
Prime oleo stearine	@9 1/2	

TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	@8 1/2 n	
Prime packers tallow, 3-4% acid	@8	
Special tallow	@5 1/2	
No. 1 tallow, 10% f.f.a.	5 1/2 @5 1/2	
Choice white grease, all hog	@5 1/2	
A-White grease, 4% acid	@5 1/2	
B-White grease, maximum 5% acid	@5 1/2	
Yellow grease, 16-20 f.f.a.	@5 1/2	
Brown grease, 25 f.f.a.	5 @5 1/2	

ANIMAL OILS

Prime edible lard oil	11 1/4	
Prime burning oil	10 1/2	
Prime lard oil-inedible	10 1/4	
Extra W. S. lard oil	10	
Extra lard oil	9 1/2	
Extra No. 1 lard oil	9 1/2	
Special No. 1 lard oil	9 1/2	
No. 1 lard oil	9 1/2	
No. 2 lard oil	9	
Acidless tallow oil	9 1/2	
20" neatsfoot oil	19 1/2	
Pure neatsfoot oil	16 1/2	
Prime neatsfoot oil	10	
Extra neatsfoot oil	9 1/2	
No. 1 neatsfoot oil	9 1/2	

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt	5 1/2 @5 1/2	
White deodorized, in bbls., f.o.b. Chgo.	8 1/2 @8 1/2	
Yellow, deodorized	8 1/2 @8 1/2	
Soap stock, 50% f.f.a., f.o.b. mills	1 1/2 @2	
Soybean oil, f.o.b. mills	4 1/2 @5	
Corn oil, in tanks, f.o.b. mills	6 1/2 @6 1/2	
Coconut oil, sellers' tanks, f.o.b. coast	3 1/2 @3 1/2	
Refined coconut, bbls., f.o.b. Chicago	8 1/2 @8 1/2	

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable	@15	
White animal fat	@12	
Water churned pastry	@13	
Milk churned pastry	@14	
White "nut" type	@10 1/2	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

Chicago Markets

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'base stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Saltper, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rfd. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	@3.65
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%).....	@5.50
Packers, curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@5.10
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@5.05
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@4.64
In paper bags.....	@4.59

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@.16
Domestic rounds, 140 pack.....	@.35
Export rounds, wide.....	@.44
Export rounds, medium.....	@.25
Export rounds, narrow.....	@.37
No. 1 weasands.....	@.06
No. 2 weasands.....	@.03
No. 1 bungs.....	@.12
No. 2 bungs.....	@.08
Middles, regular, wide, 2 1/2 in.....	@.40
Middles, select, wide, 2 1/2 in.....	@.55
Middles, select, extra wide, 2 1/2 in.	
and over.....	@.75
Dried bladders:	
12-15 in. wide, flat.....	.80
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.85
6-8 in. wide, flat.....	.20
Pork casings:	
Narrow, per 100 yds.....	2.15
Narrow, special, per 100 yds.....	2.00
Medium, regular.....	1.60
English, medium.....	1.35
Wide, per 100 yds.....	1.00
Extra wide, per 100 yds.....	.75
Export bungs.....	.19
Large prime bungs.....	.15
Medium prime bungs.....	.07
Small prime bungs.....	.03 1/2
Middles, per set.....	.14
Stomachs.....	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	17 1/2	18
Resifted.....	19 1/2	19 1/2
Chili Pepper.....	19 1/2	19 1/2
Powder.....	19 1/2	19 1/2
Cloves, Amboy.....	37	41
Zanzibar.....	32	34
Madagascar.....	30	33
Ginger, Jamaica.....	13	14
African.....	11	11
Mace, Fancy Banda.....	63	68
East India.....	55	60
East & West India Blend.....	50	50
Mustard Flour, Fancy.....	23	23
No. 1.....	16	16
Nutmeg, Fancy Banda.....	26	26
East India.....	22	22
East & West India Blend.....	17	17
Paprika, Spanish Type.....	38	38
Fancy Hungarian.....	37	37
No. 1 Hungarian.....	37	37
Pepper, Cayenne.....	30	30
Red No. 1.....	20	20
Black Alleppy.....	9 1/2	10 1/2
Black Lampong.....	9 1/2	10 1/2
Black Tellicherry.....	10	11 1/2
Pepper, White Singapore.....	10 1/2	10 1/2
Mustok.....	11	12 1/2
Packers.....	11 1/2	11 1/2

SEEDS AND HERBS

	Whole.	Ground.
	Per lb.	Per lb.
Caraway Seed.....	18	20
Celery Seed French.....	30	33
Cominos Seed.....	25	28
Coriander Morocco Bleached.....	10	10
Coriander Morocco Natural No. 1.....	68	10
Mustard Seed Fancy Yellow.....	12	15
American.....	11	13
Marjoram French.....	25	28
Oregano.....	13 1/2	16
Sage Fancy Dalmation.....	15	17
Dalmation No. 1.....	14	16

New York Market Prices

LIVE CATTLE

Steers, medium and good.....	\$ 9.00 @ 9.25
Steers, medium.....	@ 9.00
Cows, medium.....	6.25 @ 7.00
Cows, cutter and common.....	4.75 @ 6.00
Bulls, good.....	6.75 @ 7.25
Bulls, medium.....	6.25 @ 6.50

LIVE CALVES

Vealers, good and choice.....	\$10.75 @ 13.50
Vealers, common and medium.....	8.50 @ 9.25
Vealers, culls.....	6.00 @ 8.00
Calves, good and choice.....	@ 8.85
Calves, medium and good.....	8.00 @ 8.50

LIVE HOGS

Hogs, good and choice.....	nom.
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LIVE LAMBS

Lambs, good and choice.....	\$ @ 10.50
Lambs, common.....	@ 7.00

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	18 @ 19
Choice, native, light.....	19 @ 20
Native, common to fair.....	16 1/2 @ 17

Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	18 @ 19
Native choice yearlings, 440 @ 600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

BEEF CUTS

	Western.	City.
No. 1 ribs.....	23 @ 24	22 @ 23
No. 2 ribs.....	20 @ 21	20 @ 21
No. 3 ribs.....	19 @ 20	19 @ 20
No. 1 loins.....	32 @ 33	36 @ 40
No. 2 loins.....	26 @ 32	30 @ 35
No. 3 loins.....	20 @ 24	25 @ 29
No. 1 hinds and ribs.....	20 @ 21	21 @ 24
No. 2 hinds and ribs.....	18 @ 19	19 @ 21
No. 1 rounds.....	17 @ 18	17 @ 18
No. 2 rounds.....	16 @ 17	16 @ 17
No. 3 rounds.....	15 @ 16	15 @ 16
No. 1 chucks.....	15 @ 16	15 @ 16
No. 2 chucks.....	14 @ 15	14 @ 15
No. 3 chucks.....	13 @ 14	13 @ 14
City dressed bolognas.....	13 1/2 @ 14 1/2	
Rolls, reg. 4 @ 6 lbs. av.....	18 @ 20	18 @ 20
Rolls, reg. 6 @ 8 lbs. av.....	23 @ 25	23 @ 25
Tenderloins, 4 @ 6 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 5 @ 6 lbs. av.....	50 @ 60	50 @ 60
Shoulder clods.....	16 @ 18	

DRESSED VEAL

Good.....	17 @ 18
Medium.....	16 @ 17
Common.....	15 @ 16

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	17 @ 18
Genuine spring lambs, good to medium.....	16 @ 17
Genuine spring lambs, medium.....	15 @ 16
Sheep, good.....	9 @ 11
Sheep, medium.....	7 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$10.75 @ 11.50
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	12.00 @ 13.00

FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	16 @ 16 1/2
Shoulders, Western, 10 @ 12 lbs. av.....	14 @ 14 1/2
Butts, regular, Western.....	16 @ 17
Hams, Western, fresh, 10 @ 12 lbs. av.....	16 @ 17
Picnics, Western, fresh, 6 @ 8 lbs. av.....	13 @ 14
Pork trimmings, extra lean.....	10 1/2 @ 12
Pork trimmings, regular, 50% lean.....	10 @ 11
Spareribs.....	12 @ 13

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@ 88c
Cooked hams, choice, skinless, fattened.....	@ 42c

SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	22 @ 23
Regular hams, 10 @ 12 lbs. av.....	22 @ 23
Regular hams, 12 @ 14 lbs. av.....	22 @ 23
Skinned hams, 10 @ 12 lbs. av.....	23 @ 24
Skinned hams, 12 @ 14 lbs. av.....	23 @ 24
Skinned hams, 16 @ 18 lbs. av.....	24 @ 25
Skinned hams, 18 @ 20 lbs. av.....	24 @ 25
Picnics, 4 @ 6 lbs. av.....	17 1/2 @ 18
Picnics, 6 @ 8 lbs. av.....	17 @ 18
City pickled bellies, 8 @ 12 lbs. av.....	18 @ 19
Bacon, boneless, Western.....	22 @ 23
Bacon, boneless, city.....	21 @ 22
Rollettes, 8 @ 10 lbs. av.....	20 @ 21
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	24 @ 25

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	4c each
Mutton kidneys.....	29c a pound
Livers, beef.....	14c a pound
Oxtails.....	30c a pound
Beef hanging tenders.....	12c a pair
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$2.50 per cwt.
Breast Fat.....	3.00 per cwt.
Edible Suet.....	4.00 per cwt.
Indedible Suet.....	3.50 per cwt.

GREEN CALFSKINS

	5-9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	23	2.05	3.20	3.25
Prime No. 2 veals.....	22	2.75	3.00	3.05
Buttermilk No. 1.....	20	2.65	2.90	2.95
Buttermilk No. 2.....	19	2.50	2.75	2.80
Branded Gruby.....	12	1.30	1.55	1.60
Number 3.....	12	1.30	1.55	1.60

BONES AND HOOFES

	Per ton
	del'd basis.
Round shins, heavy.....	\$62.50
Flat shins, heavy.....	55.00
Hoofs, white.....	47.50
black and white striped.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@ 28 1/4	28 1/2 @ 29
Creamery (90-91 score).....	25 1/4 @ 27 1/4	
Creamery firsts (88-89).....	23 1/4 @ 24	25 @ 26

EGGS.

Extra firsts.....	@ 22	
Firsts, fresh.....	18 1/4 @ 19	@ 19
Standards.....	@ 24	@ 24

LIVE POULTRY.

Fowls.....	8 @ 15	14 @ 20
Springs.....	12 1/2 @ 15 1/4	13 @ 16
Broilers.....	11 @ 18	15 @ 21
Old Roosters.....	10 @ 11	@ 13
Ducks.....	8 @ 13	
Geese.....	10 @ 14	
Turkeys (plain).....	14 @ 17	@ 18

DRESSED POULTRY.

Chickens, 21-30, fresh.....	20 @ 23	@ 20
31-47.....	@ 17 1/4	@ 18
48-up.....	18 @ 20	18 @ 20
Fowls, 31-47, fresh.....	15 @ 16	16 @ 18 1/2
48-59, fresh.....	16 1/4 @ 17 1/4	17 @ 18
60 and up, fresh.....	@ 18 1/4	@ 19

BUTTER AT FIVE MARKETS

Wholesale prices 92 score Sept. 23 to Sept. 29:

	23.	25.	26.	27.	28.	29.
Chicago.....	28 1/4	28 1/4	28 1/4	28 1/4	28 1/4	28 1/4
New York.....	29	29	29	29	29	29
Boston.....	29	29 1/4	29 1/4	29 1/4	29 1/4	29 1/4
Phila.....	28 1/4 @ 29 1/4	29 1/4 @ 29 1/4	29 1/4 @ 29 1/4	29 1/4 @ 29 1/4	29 1/4 @ 29 1/4	29 1/4 @ 29 1/4
San Fran.....	29	29 1/4	29 1/4	29 1/4	29 1/4	29 1/4
	32	32	32	32 1/2		

Wholesale prices carlots—fresh centralized—90 score at Chicago:

House.....	27 1/4	27 1/4	27 1/4	27 1/4	27 1/4	27 1/4
Track.....	27 1/4	27 1/4	27 1/4	27 1/4	27 1/4	27 1/4

Receipts of butter by cities (lb.—gross wt.):

	This week.	Last week.	—Since January 1—	1939.	1938.
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Chgo.....	2,743,422	3,217,698	235,347,515	247,319,130	236,643,629
N. York.....	3,090,725	3,210,356	212,094,944	236,643,629	236,643,629
Boston.....	885,160	1,084,516	59,179,328	62,009,510	62,009,510
Phila.....	1,128,359	1,053,550	55,512,190	55,011,760	55,011,760

Total 7,771,701 8,581,120 562,133,977 601,074,020

Cold storage movement (lbs.—net wt.):

	In	Out	On hand	Same day
	Sept. 28.	Sept. 28.	Sept. 28.	Last year.

Chicago.....	150,882	219,500	49,760,730	85,633,417
N. York.....	151,757	388,712	31,322,384	51,625,156
Boston.....	38,250	91,147	3,112,904	2,294,927
Phila.....	14,680	28,146	2,237,704	1,948,082
Total.....	355,068	725,505	86,433,722	142,131,532

Hides and Skins

WEEKLY MARKET REVIEW

Hide market unsettled by futures decline on talk of possible early peace negotiations—Limited sales of cows at 1@1¼c under recent peak prices—Calfskins sell steady.

Chicago

PACKER HIDES.—The packer hide market is in an unsettled condition, pending trading in volume sufficient to establish values. After a stalemate lasting throughout the first half of the week, there was limited trading at a variety of prices, mainly on light native and branded cows, ranging 1@1¼c under the peak prices paid early last week, or ½@¾c under the prices paid the Association late last week. Total sales so far are a little over 10,000.

Hide futures turned up sharply last Saturday, moving up 62@67 points, but steady declines since that time have resulted in the loss of all the advance and prices now are 14@18 points under last Friday. However, the action of the market on Thursday was encouraging, the closing prices being 50@52 points above the lows for the day, and only 3@5 points under previous day's close. Markets in general are in a confused state, on rumors of the possibility of peace negotiations in the near future but there is a possibility of some definite action before the week-end which may clarify the situation.

Early mid-week there was interest in light native cows, with 16c obtainable and packers asking 16½c; but buyers pulled away when futures eased off further. Late Wednesday the Association was credited with moving a car branded steers, grading as Colorados, at 14¼c; 2,000 light native cows at 14¼c; and 1,000 branded cows at 14¼c. Later, one packer sold 3,000 Oct. light native cows at 15c, and 3,000 Sept.-Oct. branded cows at 14½c. Another packer sold 1,000 Sept. River point light native cows at 15½c.

At one time late this week, when futures were at their lows, there were offerings available on native steers at 15¼c, butt branded steers at 15c, and Colorados at 14¼c, but these offerings were said to have been withdrawn as futures recovered.

Production of shoes in August was figured at 42,948,923 pairs, an increase of 27.8 per cent over July, and an increase of 1.6 per cent over August 1938. Production for the first eight months this year shows an increase of 10.5 per cent over same period last year.

There has been a considerable quantity of re-sale hides moving to tanners at prices in line with the position of futures at the moment. Withdrawals of hides from Exchange warehouses during the month of Sept. totaled 151,443 hides, with 17,868 more withdrawn by cer-

tificate expiration. On the first business day in Oct. 12,901 more were withdrawn, leaving warehouse stocks at 1,238,197, plus 1,763 pending certification.

LATER: Following a sharp upturn in hide futures, two packers sold 3,500 Sept.-Oct. native steers at 16c; 1,200 heavy native cows 15½c; 9,000 light native cows 15½c; 12,000 branded cows 15c.

OUTSIDE SMALL PACKER HIDES.

—Following the break in the packer market, dealers report various scattered offerings of outside small packer hides at 14@14½c, selected, for natives, brands ½c less. However, some better grade lots are still held at 15c, although buyers have backed away for the present and are inclined to await further action in the packer market to more clearly define values.

PACIFIC COAST.—Last trading in the Coast market, couple weeks back, was at 13½c flat for Aug.-Sept. steers and cows, f.o.b. Los Angeles, but this has little bearing on present values pending actual trading.

FOREIGN WET SALTED HIDES.—There has been very little news from the South American market. Stocks are generally thought to be moderate, due to recent quiet trading, but buying interest appeared lacking. Recent changes in exchange rates, as well as the fluctuations in hide futures, have hindered negotiations between buyers and sellers. Last reported trading was on Argentine reject steers at a price equal to 13½c, c.i.f. New York; no trading reported on standard steers.

LATER: Sales 4,000 Dock Sud and 3,700 Wilson steers at 87 pesos, equal to shade over 13c, c.i.f. New York; later 4,000 Sansinenas sold at 90 pesos or 13½c.

COUNTRY HIDES.—There is no established market on country hides at the present moment. The market has not yet had time to adjust itself to the limited sales made on packer hides and prices are quoted only in a nominal way. Untrimmed all-weights around 47-lb. avge. are quoted around 11½c, selected, del'd Chgo. Heavy steers and cows nominal around 10@10½c flat, trimmed. Buff weights quoted 11½@12c, trimmed. Good trimmed extremes are thought to be fairly well sold up and quoted around 14¼c, selected. Bulls listed around 8@8½c. Glues nominal around 9@9½c flat, trimmed. All-weight branded hides 10@10½c flat.

CALFSKINS.—There was trading in packer calfskins on a good scale this week at steady prices. One packer sold 11,000 Sept. northern heavy calf 9½/15 lb. at 28c; 6,000 Sept. light calf under 9½ lb. at 27c; 3,700 Cleveland and Evansville calf at 28½c or the usual premium for heavies, and 27c for lights; 10,000

Sept. Milwaukee all-weights sold basis 27½c for packers and a few cities at 26½c. The packer calfskin market is closely sold up to end of Sept. and in a firmer position than hides.

One collector sold a car 8/10 lb. Chgo. city calfskins early this week at 22½c; the 10/15 lb. were offered at 25c but an early bid of 24c was not renewed. Outside cities, 8/15 lb., quoted around 23@23½c nom.; straight countries 17@17½c flat nom. Car city light calf and deacons sold at \$1.60, the bid price; another collector continues to ask \$1.70.

KIPSKINS.—One packer sold 1,250 Cleveland and Evansville kipskins this week basis 23c for natives. A car northern native kipskins has been offered at 24c, with a bid of 23c reported late last week but apparently not renewed. Trading is awaited to define values but the market in general is fairly closely sold up.

Chicago city kipskins are nominal at 20@21c, with some offered at 21c and no bids reported at present. Outside cities quoted around 20c nom.; straight countries 16½@17c flat.

Offerings of packer Sept. regular slunks were put out early this week at \$1.50 and \$1.30 was bid; the asking price was reduced later to \$1.40 but no trading reported as yet.

HORSE HIDES.—The market on horsehides is easier and buyers inactive. Good city renderers, with manes and tails, quoted \$5.00@5.25, selected, f.o.b. nearby sections; ordinary trimmed renderers nominal at \$4.75, del'd Chgo.; mixed city and country lots quoted \$4.00@4.50, Chgo.

SHEEPSKINS.—A small car dry pelts sold late this week at 20c per lb., for full wools, del'd Chgo. Shearling production is light and big packers have been finding a ready outlet for their offerings, keeping the market well cleaned up. One packer reports sales this week at \$1.50 for No. 1's, \$1.05 for No. 2's, and 75c for No. 3's; 2,000 No. 1's were involved but only a few No. 2's, and 4,500 No. 3's sold. Buyers of small packer stock usually figure one-half to two-thirds of big packer values. Pickled skins were not overly active recently; offerings are moderate but buying interest has quieted down. Sales of ribby lambs were reported made at \$7.75 per doz. in the East; pullers are asking around \$8.00 in the local market for straight run, with some indicating that bids of \$7.75 or possibly \$7.50 would be seriously considered. The recent slowing up of the wool market and easier prices have been reflected in all pelt markets. Selling of lamb pelts by couple outside packers is scheduled within the next few days and packers talk \$2.50@2.75 per cwt. live basis. However, sales of five cars Sept. lamb pelts were reported by dealers this week at \$1.75 each, f.o.b. mid-west point, for lambs around 80-lb. avge., equal to around \$2.25 per cwt.

New York

PACKER HIDES.—There was a sale reported early mid-week of 1,700 Sept.

native steers in the New York market at 17c, steady with last trading price. With the further decline in the futures market, buyers pulled away from the market and trading will be necessary to re-establish this market.

CALFSKINS.—Market quiet and for the most part nominal. Collectors last sold 4-5's at \$1.70, and 5-7's at \$2.00; the 7-9's are quoted around \$2.50@2.60 nom., and 9-12's around \$3.50@3.60. The only trading reported in packer calf was the sale of 3,000 of the 9-12's at \$3.90, or 15c advance.

GERMANY'S IMPORTS MULTIPLY

Imports of beef and veal into Germany during the first six months of 1939 increased 650 per cent and pork imports about doubled, the U. S. Department of Commerce reports. Beef and veal imports totaled 7,108 metric tons and pork imports 22,558 metric tons. Bacon imports increased approximately 138 per cent.

Fresh beef and veal from Denmark, and pork from Denmark and Poland accounted for the principal increases. Imports of frozen beef from the Argentine and Uruguay were also greater and the American consul at Hamburg indicated that August shipments practically depleted the quotas, which were 50,000 metric tons from Argentina and 10,000 from Uruguay.

It was expected that further amounts would be arranged for. Chief sources of provision imports continued to be Denmark for lard and casings with the Netherlands and Hungary furnishing bacon in about equal amounts. Brazil furnished 1,744 metric tons of lard to Germany during the first half of 1939, Denmark 6,325, Hungary 6,195 and China 2,554 metric tons.

CHICAGO HIDE FUTURES

Saturday, Sept. 30.—Close: Dec. 15.50 b; Mar. 14.95 n; June 14.50 n; no sales; unchanged to 90 higher.

Monday, Oct. 2.—Close: Dec. 14.73; Mar. 14.95 n; June 14.50 n; 3 lots; unchanged to 77 lower.

Tuesday, Oct. 3.—Close: Dec. 14.70; Mar. 14.79; June 14.50 n; 3 lots; unchanged to 16 lower.

Wednesday, Oct. 4.—Close: Dec. 14.70 n; Mar. 14.70; June 14.50 n; 3 lots; unchanged to 9 lower.

Thursday, Oct. 5.—Close: Dec. 14.45 ax; Mar. 14.30; June 14.50 n; 3 lots; unchanged to 40 lower.

Friday, October 6.—Close: December 14.60 ax; March 14.90; June 14.50 n; 6 sales; closing unchanged to 60 higher.

MEAT AND LARD EXPORTS

Exports through port of New York during week ended October 5 were 197,400 lbs. lard, and 79,640 lbs. bacon.

Week's Closing Markets

FRIDAY'S CLOSING

Provisions

Hog products were steadier the latter part of the week, on buying and covering because of Hitler's peace proposal which was reported unacceptable to the Allies. Market action was disappointing, however, as packers sold, halting upturns. Export demand was reported quiet.

Cottonseed Oil

Cotton oil rallied 30 points on Hitler's peace offer which the trade expects will be turned down by the Allies. Scattered buying and covering was satisfied by profit-taking and hedge selling and limited response in lard prices. Crude oil was quoted at 5½¢@5½¢ n; Dallas, 6c lb. Cash trade was quiet with refiners still behind on old orders.

Quotations on bleachable cottonseed oil at close of market on Friday were: Oct. 6.90; Dec. 6.89@6.90; Jan. (1940) 6.93@6.95; March, 7.08@7.09; May, 7.15@7.17; 142 lots; closing steady.

Tallow

New York extra tallow quoted at 6c lb., sales.

Stearine

Stearine was quoted at 9¼¢ lb.

Friday's Lard Markets

New York, October 6, 1939.—Prices are for export. Lard, prime western, 7.10@7.20c; middle western, 7.10@7.20c; city, 6½¢@6½¢; refined continent, 7½¢@7½¢; South American, 7½¢@7½¢; Brazil kegs, 7½¢@7½¢; shortening, 10c carlots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Sept. 30, 1939, were 7,958,000 lbs.; previous week 3,933,000 lbs.; same week last year, 4,753,000 lbs.; from Jan. 1 to date 180,970,000 lbs.; a year ago, 174,285,000 lbs.

Shipments of hides from Chicago for week ended Sept. 30, 1939, were 8,205,000 lbs.; previous week 7,246,000 lbs.; same week last year, 5,528,000 lbs.; from Jan. 1 to date 186,064,000 lbs.; a year ago, 169,634,000 lbs.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of September 30, 1939, totaled 472,935 lbs.; tallow, none; greases, 199,200.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 6, 1939, with comparisons:

PACKER HIDES.		Week ended Oct. 6.	Prev. week.	Cor. week, 1938.
Hvy. nat. str.	15½@16n	16½@17		@18
Hvy. Tex. str.	15@15½n	16@16½		@12½
Hvy. butt brnd'd				
strs.	15@15½n	16@16½		@12½
Hvy. Col. str.	14½@15n	15½@16		@12
Ex-light Tex.				
strs.	14½@15n	15½@16		@11½
Brnd'd cows.	14½@15n	15½@16		@11½
Hvy. nat. cows.	15@15½n	16@16½		@12
Lt. nat. cows.	15@15½n	16@16½	12	@12½
Nat. bulls.	12@12½	12@13		@8½
Brnd'd bulls.	11@11½	11@12		@7½
Calfskins	27@28	27@28	19	@20
Kips, nat.	23n	22½	15½	@16
Kips, ov-wt.	22n	21½	14½	@15
Kips, brnd'd	20n	19½	13	@13½
Slunks, reg.	1.30@1.40	1.25@1.40n	70	@80n
Slunks, hrls.	40@50n	50@55n	40	@45n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	14@14½	14@15	10½@11n
Branded	13½@14	13½@14½	10@10½
Nat. bulls.	11n	11n	7@7½
Brnd'd bulls.	10n	10½n	6@6½
Calfskins	22½@23	23@25	14@16
Kips	20@21n	21n	13@14n
Slunks, reg.	1.15@1.25	1.00@1.25	60@70n
Slunks, hrls.	45@50n	45@50n	30@35n

COUNTRY HIDES.

Hvy. steers	10@10½n	10½@11n	7½@7¾
Hvy. cows	10@10½n	10½@11n	7¼@7¾
Butts	11½@12n	13@13½	8¼@8¾
Extremes	14½@15	15@15½	10@10½
Bulls	8@8½n	8½@9	6@6½
Calfskins	17@17½n	17@17	10@10½
Kipskins	16½@17n	16½@17	10n
Horsehides	4.00@5.25	4.50@5.75	2.30@2.90

SHEEPSKINS.

Pkr. shearings	@1.50	@1.50	60@65
Dry pelts	@20	@21n	@13½

NEW YORK HIDE FUTURES

Saturday, Sept. 30.—Close: Dec. 15.19 @15.20; Mar. 15.50@15.55; June 15.82; Sept. 16.10 n; 161 lots; 62@67 higher.

Monday, Oct. 2.—Close: Dec. 14.90; Mar. 15.23@15.31; June 15.62 n; Sept. 15.90 n; 165 lots; 20@29 lower.

Tuesday, Oct. 3.—Close: Dec. 14.60; Mar. 14.88@14.91; June 15.20 n; Sept. 15.48 n; 178 lots; 30@42 lower.

Wednesday, Oct. 4.—Close: Dec. 14.45; Mar. 14.77@14.80; June 15.06 n; Sept. 15.35 n; 293 lots; 11@15 lower.

Thursday, Oct. 5.—Close: Dec. 14.40; Mar. 14.74; June 15.02@15.10; Sept. 15.30 n; 242 lots; 3@5 lower.

Friday, October 6.—New: Dec. 14.60 ax; Mar. 14.85@14.87; June 15.17@15.23; September (1940) 15.52 n; 394 lots. Closing 11@22 higher.

KANSAS 4-H CLUB SHOW

Interest is running high in the seventh annual Kansas National 4-H Club Fat Stock Show, which opens at Wichita on October 9 and continues through October 13. Recognized as one of the outstanding events of its kind in the nation, the show will include the usual round of parades and educational trips.

Unproductive Labor

(Continued from page 7.)

duction of linked sausage can be increased 30 per cent without any increase in the number of employees at stuffing tables. This reduction in unit link-cost will be made by cutting down the unproductive labor of linkers and making it possible for them to devote more time to productive work.

These two experiments in cost cutting by reduction of unproductive labor are particularly significant because the most modern equipment and generally accepted methods are being used in each of these plants. Executives thought their operations were on a high plane of efficiency. Their findings suggest that no individual saving is too insignificant to be overlooked and that no meat processing or manufacturing operation which requires considerable labor should be held efficient beyond improvement.

There are two reasons why time and motion studies offer unusual opportunities for increasing meat plant efficiency and cutting costs. One is that livestock slaughtering and meat processing require much more labor per unit of production than is needed in industrial plants which can be highly mechanized. Where large numbers of workers are employed at a great many operations, and under the supervision of many foremen, there is always a probability that many opportunities for effecting economies will be overlooked.

Higher Efficiency Required

The other reason is that many packers keep their eyes so close to the pattern that they fail to see the pattern; that is, they are so familiar with operations as generally performed and as carried on in their plants that they frequently overlook cost-cutting possibilities which are apparent to efficiency-minded outsiders.

There is considerable evidence, in some sections at least, to justify the belief that a considerably higher level of efficiency must be reached soon in many meat packing plants. Greater efficiency is needed to offset the effects of unfavorable economic conditions and higher labor expense and to ease the merchandising pressure from a few plants with lower-than-average costs.

There is nothing in the offing to suggest that increased efficiency can be obtained by radical new methods and equipment. New machines and devices may be expected from time to time, and new processing methods unquestionably will be developed. These will have an

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important bearing in reducing costs, but they will be available to the efficient as well as to the inefficient plants.

The more inefficient plants must make their greatest progress, therefore, through increased use of general industrial equipment, such as conveyors, lift trucks, etc., and through reduction in expense of unproductive labor.

Countrywide News Notes

(Continued from page 19.)

\$10,000 refrigeration system were among the losses sustained when a \$37,000 blaze swept the Galen Clark Packing Co., Irish Valley, Pa., late last month. Firemen were unable to cope with the blaze because of lack of water facilities. The property was partially insured.

Movement to establish a meat packing plant having an initial capitalization of about \$100,000 is under way in Charlotte, N. C., a recommendation to this effect having been laid before the city's chamber of commerce by its manager, C. O. Kuester. Mr. Kuester stated that, according to surveys made, such a plant would operate profitably from the start.

John Morrell & Co. has received word of the death last month of Donald Broderick Simpson, Liverpool, England, who had been employed by the English interests of the company since 1907. He was 62 years old.

National Meat Packers, Inc., has been chartered to engage in meat packing at Tampa, Fla. Principals include N. Rosenblatt, R. Rosenblatt and Pauline Genzok.

A new company, known as Better Meats, Inc., has been formed at Indiana, Pa., through purchase of the property of the former Meyer Packing Co. there.

MORRELL HAM TELEVISED

In what was probably the first appearance of a ham over a television hook-up, a Morrell E-Z Cut ham recently played a leading part in a radio broadcast from the Allegheny County (Pa.) fair. Janet Ross of station KDKA, Pittsburgh, used the ham in broadcasting her Home Forum program from the fair.

The televised feature of the program was not broadcast, but was relayed to a number of receiving booths set up about the fairgrounds, while the sound portion went out over the air. Through the medium of television, visitors at the fair received a clear impression of the blue and green striped E-Z cut wrapper as Miss Ross demonstrated the ham.

F. C. ROGERS CO.

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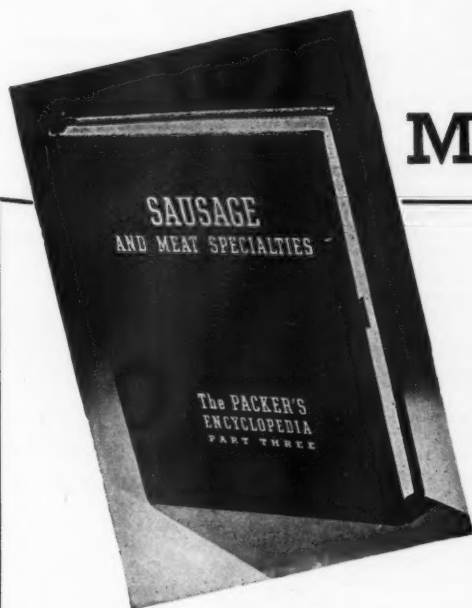
C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better, plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Dieckmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

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"Temperature in the sausage meat cooler should be from 35 to 38 degrees or higher depending on the rapidity with which the sausage maker wishes the meat to cure. Meat cures faster at higher temperatures but it deteriorates more rapidly as the low temperature check on bacterial growth is removed. A curing temperature of 38 degrees has been specified in formulas in this book.

"The percentage of relative humidity in this room is important only to the extent that it should not be so high that salt in the product will attract moisture from the air continuously. On the other hand, it should be high enough to avoid excessive shrinkage and drying out of exposed meat. Allowance can be made for such shrinkage in the amount of ice or water placed in the emulsion during processing of some types of sausage.

"A relative humidity of 80 to 85 per cent usually is found satisfactory in the sausage meat cooler."

Efficient temperature and humidity conditions are given for each department of the plant in the chapter on "Refrigeration and Air Conditioning."

Refrigeration is a decided advantage in keeping product in good condition while in the sausage manufacturing room. Dexterity of workers, however, in this room is of paramount importance and there is a limit to the amount of refrigeration which can be used without impairing their efficiency.

Time studies have established a minimum temperature at which workers in this department find no difficulty in maintaining a good speed of operations. At only 5 degrees below this point, complaints are marked and there is a noticeable reduction in output per worker.

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407 South Dearborn Street, Chicago, Illinois

Five Stock Markets

WEEKLY REVIEW

September Livestock Prices Up and Down

SEPTEMBER livestock markets were affected by war news in the early part of the month, but subsequently prices gradually "slipped." The cattle market was featured by action in light weights, which commanded higher prices than heavy steers. Fed heifers diminished in number and sold actively along with light yearlings.

Heavy steer prices rose to a premium position following the outbreak of war, but lost the advance during the latter part of September. With the large corn crop and cheap roughage, there was active demand for stockers and feeders and grass slaughter steers were hard to find.

The sharpest advance occurred in hogs. While some of this gain was lost, final prices were well above August lows. Slaughter of hogs during September was closer to the 1938 level than it has been for some time. Monthly totals for the three preceding months were about 500,000 head greater than in the same months last year, but September volume is expected to be little above September, 1938.

Lambs in Demand

Demand for lambs picked up late in the month, while hogs and cattle suffered continued declines. There was a sharp advance in fat lambs and sheep raisers held their lambs for still higher prices. Receipts were small with prices around \$10.00 until the situation quieted down.

Top price for beef steers at Chicago was \$12.00 with the average at \$10.30. This compared with a top of \$13.35 September 1938, and an average of \$10.40 for the same month. Chicago cattle receipts were 170,941 head and calves 23,379; 167,232 cattle and 24,728 calves

were received in the same month a year ago.

Hog prices reached a top of \$9.40, compared with \$9.45 in September, 1938, and lambs advanced to a top of \$10.00, against \$9.55 a year earlier.

September hog prices at Chicago averaged \$1.95 above August lows, which was the greatest rise for September on record. In March, 1925, the average rose \$2.05 and in March, 1917, the gain was \$2.35. Hog receipts for September were 281,131 head against 292,952 in 1938. Sheep receipts were 207,193 head compared with 281,069 in September, 1938.

FEEDER CATTLE SHIPMENTS

During the three months, July to September inclusive, numbers of cattle shipped from Chicago, Kansas City, St. Paul and Omaha back to the country were:

	3 mos. 1939.	3 mos. 1938.
Steers	269,591	249,634
Calves	86,494	64,928
Cows, heifers and bulls.....	49,958	41,578

Average weight of feeder steers shipped from these markets in the 1939 period was 764 lbs. compared with 724 lbs. a year ago. At Chicago, the average cost of feeder steers was \$8.35 against \$7.57 last year.

NEW ST. LOUIS SHOW DATES

Dates of the annual Boys' and Girls' Calf Club Show staged by the St. Louis Live Stock Exchange have been changed from December 2 to 9 to December 14 to 15. The change was made to accommodate exhibitors who wished to participate in this show and also in the International show at Chicago, for which the December 2 to 9 date had already been set. The St. Louis Live Stock Exchange show will be held at National Stock Yards, East St. Louis.

WAR EFFECT ON LIVESTOCK

Among meat industry executives who have made statements interpreting the effect of the war on the livestock situation in the United States are F. M. Tobin, president, Rochester Packing Co., Rochester; W. R. Sinclair, president, Kingan & Co., Indianapolis; and George A. Schmidt, president, Stahl-Meyer, Inc., Brooklyn.

"If livestock prices and products get too high," observed Mr. Tobin, "so that the public cannot buy them, it will reduce consumption and our farmers are apt to suffer from it later unless European countries want to buy food from us soon enough to take our surpluses. However, in the World War it was somewhere around two years after the war began that they started buying any quantity of foodstuffs from us."

W. R. Sinclair stated: "So far there have been, to my knowledge, no substantial purchases of American meat for export to Europe as a result of the war. Whether this will ultimately develop will depend on how long the war lasts and whether the present sources of supply to the allied countries are interfered with. Judging by what happened in the World War in 1914-18, it is probable that eventually there will be considerable buying of food products in this country, including meat, which at that time consisted largely of pork products."

"As we see the situation here at the present time," said Mr. Schmidt, "any protracted war in Europe can only react to the benefit of livestock producers. Even though the packers might not export any more to Europe than they did prior to the war, there would still be a favorable effect, because the heavy pork importations from Europe into the United States will be stopped. There will be an equivalently larger consumption in the United States of the livestock of the producers of this country."



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 30, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Company, 6,185 hogs; Swift & Company, 7,483 hogs; Wilson & Co., 4,917 hogs; Western Packing Co., Inc., 1,397 hogs; Agar Packing Co., 5,549 hogs; Shippers, 5,145 hogs; Others, 21,729 hogs.
Total: 38,095 cattle; 4,566 calves; 52,405 hogs; 27,459 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	4,735	1,053	3,875	9,644
Cudahy Pkg. Co.	2,690	485	1,540	4,962
Swift & Company	3,512	503	2,870	8,303
Wilson & Co.	2,084	667	1,975	5,741
Ind. Pkg. Co.	923	350	350	1,225
Kornblum Pkg. Co.	923	350	350	1,225
Others	7,401	553	2,052	5,050
Total	21,345	3,261	12,662	33,700

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	5,542	7,224	5,749	1,000
Cudahy Pkg. Co.	4,198	4,669	5,667	1,000
Swift & Company	3,689	3,895	5,123	1,000
Wilson & Co.	1,946	3,312	2,148	1,000
Others	8,153	1,230	1,225	1,000
Total	17,164	21,230	20,871	5,000

Cattle and calves: Eagle Pkg. Co., 9; Greater Omaha Pkg. Co., 94; Geo. Hoffmann, 47; Lewis Pkg. Co., 707; Nebraska Beef Co., 705; Omaha Pkg. Co., 189; John Roth, 100; South Omaha Pkg. Co., 87; American Pkg. Co., 44; Lincoln Pkg. Co., 412.
Total: 17,164 cattle and calves; 27,163 hogs; 18,687 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,477	2,723	7,380	5,290
Swift & Company	3,502	2,774	10,099	5,507
Hunter Pkg. Co.	1,602	480	4,312	1,012
Hell Pkg. Co.	1,242	1,793	1,793	1,000
Krey Pkg. Co.	1,242	1,793	1,793	1,000
Laclede Pkg. Co.	1,242	1,793	1,793	1,000
Siehoff Pkg. Co.	1,242	1,793	1,793	1,000
Shippers	7,018	784	11,682	1,225
Others	3,304	268	2,731	1,008
Total	19,663	7,029	43,553	13,002

Not including 2,471 cattle, 4,152 calves, 24,197 hogs, and 3,690 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift and Company	2,116	367	8,080	7,033
Armour and Company	1,367	414	6,507	3,270
Others	1,855	32	383	3,183
Total	5,338	813	15,000	13,486

Not including 120 cattle and 762 hogs bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,736	101	4,673	3,776
Armour and Company	2,741	74	4,954	3,137
Swift & Company	2,113	97	2,847	3,427
Shippers	3,475	2	3,121	1,328
Others	510	11	47	1
Total	11,375	285	15,642	11,668

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,487	1,126	4,627	1,104
Wilson & Co.	2,596	1,328	4,502	1,072
Others	361	54	1,056	106
Total	5,444	2,508	10,185	2,282

Not including 66 cattle and 921 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	382	118	1,238	22,064
Swift & Company	926	149	1,523	27,988
Cudahy Pkg. Co.	914	130	1,311	1,987
Others	1,842	237	1,075	13,012
Total	4,064	634	5,147	65,051

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,800	3,099	2,972	4,670
Swift & Company	2,561	2,785	3,357	6,381
Blue Bonnet Pkg. Co.	161	66	1	1
City Pkg. Co.	231	61	389	3
Rosenthal Pkg. Co.	72	11	42	2
Total	5,825	6,022	6,761	11,056

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,138	1,170	5,229	2,844
Dold Pkg. Co.	757	60	1,012	115
Wichita D. B. Co.	11	1	1	1
Dunn-Ostertag	79	1	1	1
Fred W. Dold	115	1	1	1
Snodgrass Pkg. Co.	40	1	1	1
Pioneer Cattle Co.	19	1	1	1
Keefe Pkg. Co.	19	1	1	1
Total	2,159	1,230	6,912	2,960

Not including 3,096 hogs bought direct.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,552	534	15,176	2,538
Armour and Company	1,065	185	2,807	1,000
Hilgemeyer Bros.	9	1	1	1
Stumpf Bros.	81	9	218	1,000
Meyer Pkg. Co.	210	21	450	1,000
Wabnitz & Deters	74	75	428	154
Maasas Hartman Co.	37	7	1	1
Shippers	2,085	1,714	22,513	7,483
Others	1,829	791	190	609
Total	6,892	3,336	43,114	10,874

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,892	2,828	25,907	8,509
Swift & Company	5,899	4,714	32,404	20,444
Cudahy Pkg. Co.	958	1,343	1,343	1,000
J. Schlachter's Sons	713	26	1	1
Rifkin Pkg. Co.	2,352	201	1	1
United Pkg. Co.	3,453	1,564	1	1
Others	1,017	235	2,836	1,098
Shippers	2,049	728	903	253
Total	18,267	10,676	58,401	28,953

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	40	234	7,317	3,201
E. Kahn's Sons Co.	825	234	7,317	3,201
Lohrey Packing Co.	7	1	276	1,000
H. H. Meyer Pkg. Co.	138	149	4,248	1,000
N. Y. B. D. M. Co.	24	1	2,987	78
J. F. Stegner Co.	455	328	12	12
Shippers	1,017	235	2,836	1,098
Others	2,049	728	903	253
Total	4,529	1,714	18,567	4,462

Not including 780 cattle, 1,992 hogs and 640 sheep bought direct.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,159	3,476	12,413	2,498
Omaha Packing Co.	150	1	134	1,000
Armour and Company	946	1,801	1,000	1,000
N. Y. B. D. M. Co.	28	1	180	193
Shippers	1,108	984	113	424
Others	1,108	984	113	424
Total	4,659	6,267	12,706	3,249

RECAPITULATION.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	38,095	37,812	35,457	18,837
Kansas City	21,345	22,371	18,837	18,837
Omaha	17,164	18,833	12,207	12,207
East St. Louis	19,663	6,763	6,258	9,009
St. Joseph	11,375	11,504	9,009	9,009
Sioux City	11,375	11,504	9,009	9,009
Oklahoma City	5,444	5,290	4,870	4,870
Wichita	2,159	2,858	2,587	2,587
St. Paul	16,267	13,561	20,575	13,561
Milwaukee	4,659	6,267	12,706	3,249
Indianapolis	6,892	3,336	43,114	10,874
Cincinnati	2,049	728	903	253
Ft. Worth	5,825	5,843	6,037	6,037
Total	161,369	158,837	147,886	147,886

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	32,405	54,261	43,282	18,837
Kansas City	12,662	14,596	8,905	8,905
Omaha	17,164	18,833	12,207	12,207
East St. Louis	43,553	44,166	31,377	31,377
St. Joseph	15,030	13,592	12,190	12,190
Sioux City	15,642	16,093	12,295	12,295
Oklahoma City	10,185	8,988	5,505	5,505
Wichita	2,159	2,858	2,587	2,587
St. Paul	5,147	5,957	4,293	4,293
Milwaukee	58,401	32,466	40,513	40,513
Indianapolis	12,706	8,695	8,874	8,874
Cincinnati	43,114	41,453	38,413	38,413
Ft. Worth	18,567	13,189	16,590	16,590
Total	328,248	294,561	244,763	244,763

SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	27,459	22,314	48,275	19,411
Kansas City	33,700	25,457	19,411	19,411
Omaha	18,837	16,744	16,744	16,744
East St. Louis	13,002	12,206	16,314	16,314
St. Joseph	13,486	12,170	16,214	16,214
Sioux City	11,668	8,886	9,394	9,394
Oklahoma City	2,282	1,910	1,870	1,870
Wichita	2,960	2,183	874	874
Denver	65,051	109,199	97,003	97,003
St. Paul	28,953	21,191	21,711	21,711
Milwaukee	3,249	1,759	2,203	2,203
Indianapolis	10,874	11,517	7,006	7,006
Cincinnati	4,462	3,910	1,187	1,187
Ft. Worth	11,056	7,495	8,747	8,747
Total	246,889	256,941	301,374	301,374

*Cattle and calves.

†Not including directs.

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CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 25	16,490	2,106	20,300	9,795
Tues., Sept. 26	9,136	1,168	21,600	10,321
Wed., Sept. 27	12,119	871	19,224	11,450
Thurs., Sept. 28	5,817	1,621	13,473	12,608
Fri., Sept. 29	1,228	290	9,093	9,385
Sat., Sept. 30	1,000	100	2,300	1,800

*Total this week.....45,890 6,156 80,011 55,359
Previous week.....44,004 5,572 78,172 44,202
Year ago.....35,950 5,767 70,739 60,172
Two years ago.....50,000 9,104 60,294 59,180

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 25	3,074	194	1,329	329
Tues., Sept. 26	4,257	180	720	469
Wed., Sept. 27	4,676	49	823	2,207
Thurs., Sept. 28	2,478	62	1,224	864
Fri., Sept. 29	965	89	1,012	1,080
Sat., Sept. 30	1,000	100	200	200

Total this week.....15,550 603 5,308 4,949
Previous week.....15,500 679 6,246 4,451
Year ago.....13,463 814 6,473 13,72

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 30, 1939.

CATTLE.

	Week ended Sept. 30, 1939.	Prev. week.	Cor. week.
Chicago ¹	28,459	27,915	23,244
Kansas City ²	24,606	26,000	22,781
Omaha ³	15,868	17,751	14,327
East St. Louis ⁴	11,945	11,377	11,170
St. Joseph	6,170	6,087	6,149
Sioux City	5,180	8,196	5,278
Wichita ⁵	3,389	4,241	3,552
Fort Worth ⁶	11,847	10,514	10,352
Philadelphia	1,472	1,794	1,798
Indianapolis	1,604	1,403	1,320
New York & Jersey City	7,769	9,380	7,220
Oklahoma City ⁷	8,018	7,945	7,561
Cincinnati	3,963	4,235	2,558
Denver	4,428	4,619	3,712
St. Paul	11,856	11,222	11,836
Milwaukee	4,143	3,123	3,201

Total 153,717 155,802 136,059
*Cattle and calves.

HOGS.

Chicago	96,201	81,928	77,291
Kansas City	25,034	36,903	23,448
Omaha	33,155	27,796	15,616
East St. Louis	49,847	50,098	44,845
St. Joseph	15,369	13,900	10,536
Sioux City	15,248	15,166	8,367
Wichita	10,908	8,728	4,451
Fort Worth	6,761	6,729	3,900
Philadelphia	17,860	17,142	15,251
Indianapolis	16,419	16,161	12,656
New York & Jersey City	47,896	48,029	45,559
Oklahoma City	11,106	9,457	6,399
Cincinnati	15,582	15,120	11,680
Denver	5,517	4,553	4,432
St. Paul	58,401	32,466	47,710
Milwaukee	12,594	8,677	8,862

Total 436,988 392,844 343,003
¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP.

Chicago ¹	25,935	21,600	50,588
Kansas City	33,700	25,457	19,411
Omaha	23,720	20,463	25,624
East St. Louis	12,877	12,206	10,509
St. Joseph	10,303	10,383	14,429
Sioux City	10,886	8,981	6,665
Wichita	2,960	3,293	1,171
Fort Worth	11,036	7,495	8,747
Philadelphia	17,860	4,129	5,011
Indianapolis	2,797	2,837	3,386
New York & Jersey City	53,585	53,429	57,760
Oklahoma City	2,282	1,910	1,870
Cincinnati	3,862	4,677	2,714
Denver	9,831	11,430	15,698
St. Paul	28,953	21,191	21,711
Milwaukee	1,948	1,632	2,189

Total 252,575 211,122 247,723
†Not including directs.

WEEKLY INSPECTED KILL

Number of animals processed in selected centers for the week ended September 29, with comparisons are reported as follows by the U. S. Department of Agriculture:

WEEK ENDED SEPTEMBER 29, 1939.

	Cattle.	Calves.	Hogs.	Sheep.
New York area ¹	7,556	13,448	43,975	51,890
Phila. & Balt.	3,296	1,410	28,968	1,958
Ohio-Indiana group ²	9,504	3,318	45,693	9,726
Chicago	30,395	6,057	96,201	61,298
St. Louis area ³	13,759	11,143	49,847	14,613
Kansas City	16,589	3,274	25,054	40,774
Southwest group ⁴	17,834	10,908	42,817	26,093
Omaha	15,268	1,285	33,155	28,022
Sioux City	7,932	330	15,248	13,433
St. Paul-Wisc. group ⁵	19,998	17,764	95,709	29,562
Interior Iowa & So. Minn. ⁶	14,945	5,581	120,849	39,956
Total	157,076	74,578	597,516	317,325
Total prev. week	159,913	74,118	540,735	301,581
Total last year	138,931	69,702	469,306	285,123

¹Includes New York City, Newark, and Jersey City.
²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind.
³Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo.
⁴Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth.
⁵Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin.
⁶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending September 30, 1939.....	10,394½	2,995	2,869
Week previous	10,309½	3,201	3,023
Same week year ago.....	9,415½	2,858	2,393
COWS, carcass			
Week ending September 30, 1939.....	1,054	1,378	2,643
Week previous	1,056	1,218	2,848
Same week year ago.....	1,629	1,412	2,967
BULLS, carcass			
Week ending September 30, 1939.....	434	603	20
Week previous	390	605	15
Same week year ago.....	556	528	82
VEAL, carcass			
Week ending September 30, 1939.....	12,003	1,307	726
Week previous	10,899½	1,243	895
Same week year ago.....	8,630½	1,198	537
LAMB, carcass			
Week ending September 30, 1939.....	53,351	17,828	20,666
Week previous	53,077	17,723	20,143
Same week year ago.....	41,544	16,846	16,841
MUTTON, carcass			
Week ending September 30, 1939.....	2,837	600	1,598
Week previous	2,461	417	496
Same week year ago.....	2,920	504	1,501
PORK CUTS, lbs.			
Week ending September 30, 1939.....	1,850,634	257,482	225,409
Week previous	1,909,090	326,398	342,155
Same week year ago.....	1,704,774	355,911	268,589
BEEF CUTS, lbs.			
Week ending September 30, 1939.....	458,246
Week previous	476,357
Same week year ago.....	564,318
LOCAL SLAUGHTERS.			
CATTLE, head			
Week ending September 30, 1939.....	7,769	1,472
Week previous	9,380	1,794
Same week year ago.....	7,220	1,798
CALVES, head			
Week ending September 30, 1939.....	13,828	2,251
Week previous	15,036	2,324
Same week year ago.....	12,042	2,568
HOGS, head			
Week ending September 30, 1939.....	47,966	17,860
Week previous	47,988	17,142
Same week year ago.....	45,559	15,251
SHEEP, head			
Week ending September 30, 1939.....	53,585	3,183
Week previous	53,429	4,129
Same week year ago.....	57,760	5,011

Country dressed product at New York totaled 2,919 veal, 3 hogs and 59 lambs. Previous week 2,475 veal, no hogs and 188 lambs in addition to that shown above.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Sept. 30:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Sept. 30.....	270,000	377,000	377,000
Previous week	272,000	347,000	378,000
1938	247,000	323,000	450,000
1937	303,000	302,000	382,000
1936	300,000	356,000	524,000
At 11 markets:			
Week ended Sept. 30.....	303,000
Previous week	295,000
1938	292,000
1937	232,000
1936	281,000
1935	177,000
At 7 markets:			
Week ended Sept. 30.....	199,000	259,000	248,000
Previous week	197,000	245,000	210,000
1938	170,000	207,000	247,000
1937	221,000	190,000	229,000
1936	216,000	224,000	280,000
1935	205,000	143,000	265,000

CANADIAN LIVESTOCK PRICES

STEERS.			
	Week ended Sept. 28.	Last week.	Same week 1938.
Top Prices			
Toronto	\$ 8.00	\$ 7.90	\$ 6.65
Montreal	8.00	7.75	6.25
Winnipeg	7.50	7.25	5.50
Calgary	6.75	6.75	5.75
Edmonton	6.75	6.75	5.00
Prince Albert	6.25	5.75
Moose Jaw	6.00	6.50	5.25
Saskatoon	7.00	6.50	5.00
Regina	6.50	6.50	4.50
Vancouver	7.00	8.00
VEAL CALVES.			
Toronto	\$11.00	\$10.50	\$10.50
Montreal	10.50	11.00	10.00
Winnipeg	8.50	9.00	7.50
Calgary	7.50	8.00	6.00
Edmonton	7.50	7.50	6.50
Prince Albert	7.00	7.00	5.50
Moose Jaw	7.50	8.00	6.00
Saskatoon	8.50	9.00	6.00
Regina	7.00	8.00	6.50
Vancouver	8.00

BACON HOGS.

Toronto	\$ 8.50	\$ 8.60	\$ 8.75
Montreal ¹	9.25	9.25	9.25
Winnipeg ¹	8.50	8.50	9.25
Calgary	8.15	8.35	9.10
Edmonton	8.00	8.00	9.00
Prince Albert	8.25	8.25	9.00
Moose Jaw	8.35	8.35	9.10
Saskatoon	8.25	8.25	9.00
Regina	8.35	8.35	9.10
Vancouver	9.10

¹ Montreal and Winnipeg hogs sold on a "F. & W." basis; all others "off trucks."

GOOD LAMBS.

Toronto	\$ 9.35	\$ 9.50	\$ 8.00
Montreal	9.25	9.25	8.00
Winnipeg	8.50	8.25	6.75
Calgary	7.75	7.25	6.25
Edmonton	7.50	7.50	6.10
Prince Albert	7.00	7.00	6.00
Moose Jaw	7.25	7.50	6.00
Saskatoon	7.25	7.75	6.00
Regina	7.15	7.25	6.00
Vancouver	8.00

STEER WEIGHTS AND PRICES

Beef steers sold at Chicago during September 1939, totaled 84,396 head. They fell into the following grades: 42.1 per cent choice and prime; 41.9 per cent good; 10.9 per cent medium, and 5.1 per cent common.

Average weight and average price of each grade were as follows:

	Av. wt., lbs.	Av. price.
Choice and prime.....	1124	\$10.85
Good	1048	10.20
Medium	998	9.00
Common	924	7.22

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THE NATIONAL PROVISIONER

NEW FOOD ACT EXPLAINED

Stipulations of the federal food, drug and cosmetic act, which becomes effective on January 1, 1940, are interpreted in an orderly and understandable manner in a simplified pamphlet issued by Laucks Laboratories, Inc., Seattle, Wash., from whom copies may be secured without charge.

Written in non-legal terms easily grasped by manufacturers and producers of commodities covered by the new federal ruling, the pamphlet breaks the measure up into such divisions as nomenclature, adulteration, misbranding and labeling, specifying what exemptions are permitted under the act. A handy reference table contains specific information on statement of contents.

The pamphlet, while interpretive of the food and drug act, is "not to be construed as official." However, it should prove of help to food producers who have found the wording of the official act confusing.

CHAIN STORE SALES HIGH

Daily average sales of chain food stores during August were about 12 per cent above dollar volume in August, 1938, and were higher than for any August during the past ten years, according to a report of the U. S. Bureau of Foreign and Domestic Commerce. The index is based on reports of ten large chain organizations doing about 75 per cent of the nation's grocery business.

Total sales for the first eight months of this year were reported as 7 per cent over dollar volume in the corresponding 1938 period and 3½ per cent larger than in 1937. After adjustment for seasonal variations, August chain store sales were reported as higher than for any month since April, 1930.

GETTING GRAIN IN LARD

A fine grain in lard is desirable. How can a packer get it? "PORK PACKING," tells how. Write to The National Provisioner for information about this latest textbook for the pork packer.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Agricultural Marketing Service at Chicago and Eastern markets on October 4, 1939.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice¹:				
400-500 lbs.	\$17.00@18.00		\$17.00@18.00	\$17.00@18.00
500-600 lbs.	16.00@18.00		16.50@17.50	16.50@17.50
600-700 lbs.	15.50@16.50	\$15.50@16.50	16.50@17.00	16.00@17.00
700-800 lbs.	15.50@16.50	15.50@16.00	16.50@17.00	16.00@17.00
STEERS, Good¹:				
400-500 lbs.	16.00@17.00			
500-600 lbs.	15.00@16.00		15.50@17.00	15.50@16.50
600-700 lbs.	14.50@15.50	14.50@15.50	14.50@16.50	15.00@16.50
700-800 lbs.	14.50@15.50	14.50@15.50	14.50@16.00	15.00@16.00
STEERS, Commercial¹:				
400-600 lbs.	12.50@14.50		13.50@14.50	12.50@15.00
600-700 lbs.	12.50@14.50	13.50@14.50	13.00@14.50	12.50@14.50
STEERS, Utility¹:				
400-600 lbs.	11.00@12.50	13.00@13.50	10.00@13.00	11.00@12.50
COWS (all weights):				
Commercial	11.00@12.00	11.50@12.00	11.50@13.00	11.50@12.00
Utility	9.50@11.00	11.00@11.50	11.00@11.50	10.00@11.00
Cutter	9.00@9.50	10.50@11.00	10.00@11.00	10.00@11.00
Canner	8.50@9.00			
Fresh Veal and Calv:				
VEAL (all weights)²:				
Choice	17.00@18.00	17.00@18.00	17.00@18.00	17.00@18.00
Good	16.00@17.00	15.00@17.00	15.00@17.00	15.00@17.00
Medium	14.00@15.00	14.00@15.00	14.00@15.00	14.00@15.00
Common	13.00@14.00	13.00@14.00	12.00@14.00	12.00@14.00
CALF (all weights)²:				
Choice	13.00@14.00	14.00@15.00	14.50@16.00	13.00@14.00
Good	12.00@13.00	13.00@14.00	13.00@14.00	12.00@13.00
Medium	11.00@12.00	12.00@13.00	11.00@13.00	11.00@12.00
Common				
Fresh Lamb and Mutton:				
LAMB, Choice:				
38 lbs. down	15.00@16.00	16.00@17.00	16.50@17.50	16.50@18.00
39-45 lbs.	15.00@16.00	16.00@17.00	15.50@17.00	16.00@17.00
46-55 lbs.	15.00@16.00	16.00@17.00	15.50@16.50	15.50@17.00
LAMB, Good:				
38 lbs. down	14.00@15.00	15.00@16.00	16.00@17.00	15.50@16.50
39-45 lbs.	14.00@15.00	15.00@16.00	15.50@17.00	15.00@16.00
46-55 lbs.	14.00@15.00	15.00@16.00	15.00@16.00	14.50@15.50
LAMB, Medium:				
All weights	11.50@14.00	13.00@15.00	13.00@15.00	13.00@14.50
LAMB, Common:				
All weights	10.00@11.50	11.50@13.50	10.00@13.00	11.50@13.00
MUTTON (Ewe), 70 lbs. down:				
Good	7.00@8.00	8.00@9.00	7.00@8.00	8.00@9.00
Medium	6.00@7.00	7.00@8.00	6.00@7.00	7.00@8.00
Common	5.00@6.00	5.50@7.00	5.00@6.00	6.00@7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	15.00@16.00	17.50@18.50	16.00@17.00	16.00@18.00
10-12 lbs.	15.00@16.00	17.50@18.00	16.00@17.00	16.00@18.00
12-15 lbs.	14.50@15.00	17.00@18.00	15.50@16.00	15.00@16.50
16-22 lbs.	11.50@12.50	16.00@17.00	14.00@15.00	14.00@15.50
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	12.00@13.00		14.00@15.00	14.00@15.00
PICNICS:				
6-8 lbs.	10.50@11.50	14.00@14.50		
BUTTS, Boston Style:				
4-8 lbs.	18.50@15.00		16.00@18.00	16.00@17.50
SPARE RIBS:				
Half sheets	12.00@13.00			
TRIMMINGS:				
Regular	7.00@8.00			

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.

THESE IMPROVEMENTS *in your SAUSAGE*

- ☒ **Food Value** —American diets usually lack sufficient calcium. Dry milk solids not over 1½% fat is rich in this essential. When as little as 3½% is added, the mineral content of sausage is increased about 35% and the calcium content is more than doubled. This ingredient really adds food value to sausage.
- ☒ **Flavor** —General tastiness and flavor of sausage is greatly improved by dry milk solids not over 1½% fat. 3½% makes a distinctly finer flavor. Higher percentages make proportionate improvements.
- ☒ **Appearance** —Dry milk solids not over 1½% fat improves color, texture and slicing qualities of sausages and loaves. It helps to prevent "leaking" and in every case makes the sausage "look better."
- ☒ **Economy** —The best grade of dry milk solids not over 1½% fat will not increase the cost, whatever percentage is used. In most cases quality improvements are directly proportional to the amount used.

Dry milk solids not over 1½% fat is the product resulting from the removal of fat and water from milk. It contains not over 5% moisture. It pays to use this high grade milk concentrate!

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FLASHES ABOUT SUPPLIERS

H. P. SMITH PAPER CO.—C. Carr Sherman, president of the H. P. Smith Paper Co., Chicago, has announced the



E. SCHOENTHALER, JR.

appointment of E. Schoenthaler, jr., as sales manager of the company. Mr. Schoenthaler enjoys a national reputation as an engineer on merchandising and marketing problems. He resigned from the firm of Geo. S. May Co., industrial engineers, to accept his new post with H. P. Smith Paper Co.

ANCHOR HOCKING GLASS CORP.

—Following promotions are announced by W. V. Fisher, vice president and general manager: C. D. King to director and general manager of the container division; S. B. DeMerrell to sales manager and J. J. Glynn and F. H. Baumgardner to assistant sales managers of the division; P. L. Hershfield to position of factories' manager in charge of manufacturing. J. R. Dilworth is now manager of the container division of the New York office and L. Piatt assistant sales manager of Anchor Cap & Closure Corp.

WILSON & BENNETT MFG. CO.—Harry Le Pan has been elected vice

president and general sales manager of Wilson & Bennett Mfg. Co., the steel container division of Inland Steel Co. Mr. Le Pan has been with the company 17 years.

CARRIER CORPORATION.—Re-opening of a branch office at Washington, D. C., is announced by E. T. Murphy, vice president in charge of marketing, Carrier Corporation. Herbert Peacock, previously manager of the Washington office for six years, will resume his former responsibilities at 927 Investment bldg. During his 17 years with the company, he has handled its engineering and installation activities in Buenos Aires, Detroit and Cleveland. For the past year he has been in charge of work on the Pacific Coast.

RESTAURANT MEN CONVEGE

The fine points of efficient restaurant operation received a thorough going over this week as thousands of restaurateurs from all sections of the United States gathered at Chicago for the twenty-first annual convention and exposition of the National Restaurant Association. Problems of the restaurant operator were discussed in detail by authorities representing all phases of the restaurant field. Armour and Company, Swift & Company and Wilson & Co. were among the large number of restaurant supply and equipment companies having exhibits at the exposition.

Brands and Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER. These consist of Trade Mark Applications which have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

Henry H. Yerk, doing business as Tend-R-Lux Meat Products Co., Davenport, Ia.—For meat products comprising ham, beef, veal, and pork steaks. Trade mark: TEND R LUX. Claims use since March 3, 1939. Application serial No. 419,600.

Cudahy Brothers Co., Cudahy, Wis.—For smoked meats—namely, bacon. Trade mark: CE BE CO. Claims use since May, 1931. Serial No. 394,586.

Cudahy Brothers Co., Cudahy, Wis.—For lard, spiced pork and beef, and vegetable shortening. Trade mark: CREAM CITY. Claims use since January, 1921. Application serial No. 394,587.

Cudahy Brothers Co., Cudahy, Wis.—For salami sausage, peppered butts, and prosciutto (ham). Trade mark: PAV-ONE. Claims use since Dec. 23, 1924. Application serial No. 394,589.

M. H. Greenbaum, Inc., New York, N. Y.—For hams, bacon, sausages, frankfurters, pork, beef, lamb, veal and other food products. Trade mark: GREEN TREE, superimposed on drawing of a tree with the letter "G" in its center. Claims use since January, 1923. Application serial No. 416,418.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



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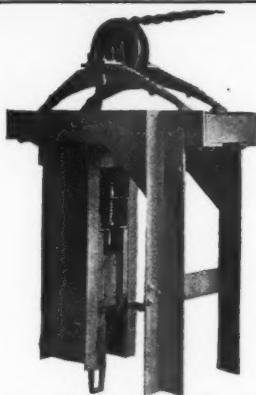
1415-1431 West 37th St., Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, New Jersey Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

Use PRAGUE POWDER PICKLE

Let Us Reason Together

Scientific practice in meat curing is uppermost in the minds of most packing plant superintendents. It is believed the use of raw nitrite opens the meat cells quickly and the use of nitrate or Chile saltpetre opens them more slowly. These elements are recognized as color fixatives. The careful "curing man" is anxious



"BOSS" AUTOMATIC LANDING DEVICE - NO. 401

Patent Applied for

This practical, positive device is used with much success for the safe landing of cattle on the bleeding rail.

Used with "BOSS" Electric Hoists, it is equipped with limit switch to automatically stop the motor and apply the magnetic brake, holding the beef in proper position for landing.

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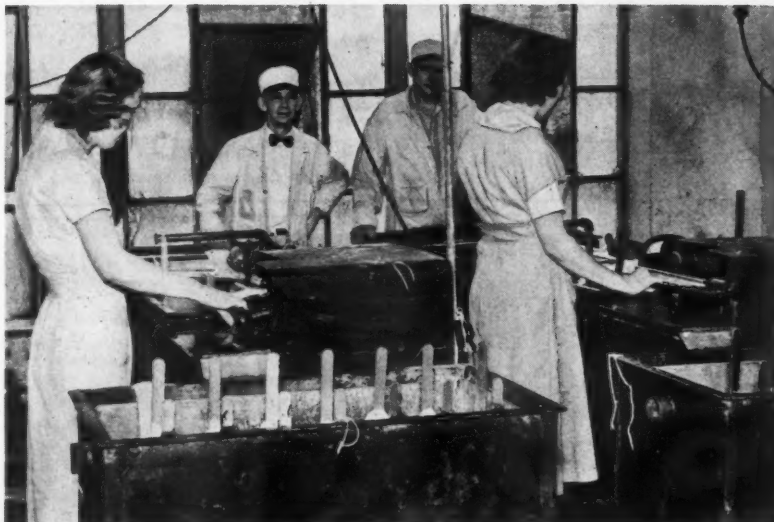
CASING GRADING AID

Producers of hog and sheep casings now have the opportunity, through use of a new device, to simplify grading and calibrating of the product. At the same time they can speed up operations, reduce costs, detect more accurately weak areas and determine whether the casing has the required strength to stand up under the stuffing pressure to which it will be subjected.

The new machine, known as the Selector, has been designed for operation by one girl. It is reported to have proved speedy and accurate in several plants where it is in use and is simple and convenient to operate. It consists of a corrosion resisting stand, with a rubber composition top and stainless steel trim and accessories; a flushing tube; a measuring instrument which indicates in millimeters the diameter of the casing being handled; a pair of motor-driven, rubber-covered rolls for threading the casing on the flushing tube, and a lever which operates the water valve and the diameter indicating mechanism.

Operation is as follows: The casing is threaded on the flushing tube, the free end grasped in the left hand and the water turned on with the right in sufficient volume to distend the casing and permit its inspection for cleanliness and holes. From time to time, as the casing comes from the flushing tube, the operator actuates the lever controlling the diameter measuring mechanism and reads the size of the casing on the indicating dial.

This diameter measuring device consists of a trigger which is normally out of sight in a recess near the discharge end of the flushing tube, but which protrudes downward when the lever is moved to the operating position. The trigger is connected mechanically with the hand in the diameter



CASING SELECTING AND GRADING MACHINES

New device indicates casing diameter in millimeters on a dial and automatically tests for required strength to stand stuffing pressure.

indicating dial and is held against the bottom of the casing by a spring calibrated to exert a pressure equal to that to which the casing will be subjected during stuffing. Any weak spots in the casing, therefore, can readily be determined.

The diameter indicating dial is in a convenient position for the operator, as is the safety knife for cutting out weak or damaged portions of the casing and for dividing it as diameter variations require. The machine is manufactured and sold by the Packers' Machinery Co., 134 N. La Salle St., Chicago.

three men. One places the empty pan in the filler, another clamps the pan in place and operates the stuffer valve and the third removes the filled pan and places it on a truck or cage. Average production is 500 filled pans per hour, but under speed tests a production of 600 filled pans has been reached.

The meat need not be hand-smoothed in the pan. Because of the compactness of the meat mass, pimientos, nuts, fruits, diced meat, etc., do not fall out when the loaf is sliced. The machine is built of corrosion-proof metals and engineered to "take it" under daily quantity production conditions. It is being manufactured by the Fulton Stuffer Corp., 27 Fulton, st., Boston.

LOAF PAN FILLER

A new meat loaf pan filler, for which a number of advantages are claimed, has been placed on the market. This filler, shown in operation in the accompanying illustration, was designed by the sausage foreman in an eastern meat plant to speed up operations and reduce the cost of loaf production. It is explained that because filling is done under high pressure, from 8 to 12 oz. more product can be filled into each pan.

The device is operated by a crew of

SPEEDS UP LOAF MAKING

A saving in labor up to 75 per cent is claimed for this meat loaf pan filler. It fits any standard sausage stuffer and has a capacity of 500 pans per hour.



STEAM GUNS DESCRIBED

Solution-lifting steam guns for use in meat packing plants, recently announced by Oakite Products, Inc., 14 Thames st., New York City, are described and illustrated in an 8-page booklet which has been issued by the company. The guns can be used in plants with steam pressure of 30 lbs. or more. The gun is a device used for maintaining equipment and premises for appearance or sanitation, preparing equipment for repainting or refinishing, and for cleaning to facilitate mechanical overhaul. Copies of the booklet are being distributed free to packers upon their request to the company.



All the Problems of Pork Packing

are discussed in this 360-page volume. It tells not only how to recognize a market opportunity, but also how to take advantage of it—matching operations to market changes. 100 pages of test tables make it possible for you to determine which cuts are most profitable and how they may be converted for most advantageous sale.

The contents of "Pork Packing" include: Buying—Killing—Handling Fancy Meats—Chilling and Refrigeration—Cutting—Trimming—Cutting Tests

—Making and Converting Pork Cuts—Lard Manufacture—Provision Trading Rules—Curing Pork Meats—Soaking and Smoking—Packing Fancy Meats—Sausage and Cooked Meats—Rendering Inedible Products—Labor and Cost Distribution—and Merchandising.

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Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Sales Manager, Small Plant

Opportunity for man to handle sales force of small packing plant in Middle West. Must be able to prove results last few years. No other need apply. W-710, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

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Many years' successful accomplishments. Real organizer, business developer, unusually wide and varied experience. W-701, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Thoroughly experienced, alert, progressive beef manager is available on short notice where opportunity directs. Knows all divisions of fresh meat business from live stock buying to sales and can increase your volume, giving you added profits. Let him convince you in an interview. W-705, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Chicago Branch House for Rent

For rent, ideal branch house. Refrigerated space 8,000 square feet; tiled beef cooler adjoining refrigerated pork and provision room with ample offices in front. Located near the Chicago Loop. FS-700, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Wanted, working partner with small amount of cash to share in operation of small, modern, New York City provision plant equipped with 4 smoke-houses. Capacity 5000 lbs. per day. Well established, good, going business. Will consider selling outright. W-711, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Plants for Sale

Sausage Plant for Sale

Excellent opportunity to buy Chicago sausage plant and land. Plant is 100 by 75 on 4 lots, with 4 vacant lots adjoining to allow for expansion. Capacity 100,000 lbs. weekly. Modern equipment and ample cooler space. Owners wish to retire. For details write FS-708, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

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Located in one of the finest towns in Kansas. This plant is fully equipped. Recently spent \$20,000 for their sausage kitchen. Highly productive territory to work with. A "natural" for all livestock. Plant is on 1½ acres of ground with lots of room to expand. This plant has been established for a good many years and enjoys a very favorable reputation. Recently closed for liquidation. Can be bought at a great sacrifice. This is an opportunity of a lifetime. Will stand closest investigation. If interested, write Phil Hantover, Inc., 1919 Main Street, Kansas City, Missouri.

SELL

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The classified columns of THE NATIONAL PROVISIONER offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. THE NATIONAL PROVISIONER classified columns will find a buyer for them.

Equipment for Sale

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Dry Ice Units

For sale, several dry ice units for trucks, or small cooler installation. Units are insulated and regulated to conserve dry ice. Price \$30.00 each, f.o.b. our plant. FS-709, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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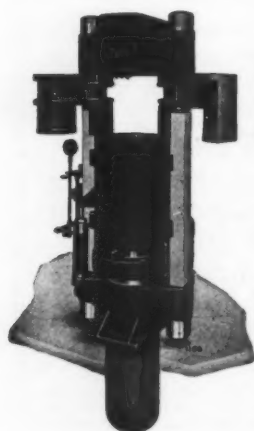
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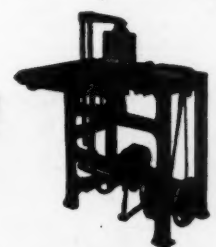
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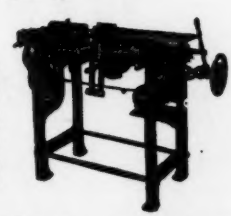
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AKH:AS

Albert Kahn

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